

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

ENTERED AT NEW YORK AT SECOND-CLASS RATES.

Vol. 44.

New York and Chicago, January 7, 1911.

No. 1.

MORE MEAT TROUBLE FOR GERMANY.

Cable advices this week from Berlin were that the German government had been forced to admit that there was an outbreak of foot and mouth disease in eight different places, including widely separated districts of the empire. Among the affected places are Berlin, Frankfort-on-the-Main, Hagenau, in Alsace, Aschaffenburg and several places in the Province of Hanover.

According to the press reports, the disease is more prevalent than at any time since the nineties, when the animal losses aggregated \$250,000,000. The authorities are taking energetic steps to overcome the disease in the Berlin slaughterhouse and have engaged an army of men and women to wash and disinfect the stalls in storage rooms.

And yet, even in spite of this handicap to the local supply, the German government refuses to remit the severity of its boycott against American meat products.

ICE SHOWS DECREASED PROFITS.

The annual report of the American Ice Company for the twelve months ended Oct. 31, 1910, shows gross earnings of \$8,661,849, a decrease of \$49,179. The surplus available for dividends amounts to \$479,790, which is equal to 3.22 per cent. earned on \$14,920,200 preferred stock, compared with 7.36 per cent. earned on same preferred issue last year.

The condensed income account for the year ended Oct. 31, 1910, follows:

	1910.	1909.	1908.
Gross	\$8,661,849	\$8,710,928	\$8,118,592
Cost of merch. and oper. expenses	6,971,538	6,584,038	6,581,245
Net	\$1,690,311	\$2,126,890	\$1,537,347
Other income	9,144	15,335	20,526
Total income	\$1,699,455	\$2,142,225	\$1,557,873
Bond int., ins., tax, rents and addl. and betterments	1,219,665	1,096,245	1,007,849
Net profit.....	\$479,790	\$1,045,980	\$550,024

SWIFT CAPITAL STOCK INCREASED.

Stockholders of Swift & Company at their annual meeting at Chicago Thursday afternoon voted to increase the capital stock of the company from \$60,000,000 to \$75,000,000. The new stock will be issued at par and offered to stockholders of record to Jan. 16 at the rate of one share of the new to each four shares now held.

The annual report of the officers submitted at this meeting show that the gross sales of the company for the fiscal year exceeded \$250,000,000, while the net earnings were 11 1/4 per cent. on the capital stock of the company.

LEGAL STEPS IN PACKERS' CASES.

The cases against the indicted meat packers at Chicago are proceeding along the course of legal procedure usual before the joining of the issues. Following the dismissal of the dissolution suit against the National Packing Company last week the packers' attorneys applied for the restoration of this case to the docket on the ground that the government had no right to dismiss it untried.

On Tuesday of this week Judge Kohlsaat at Chicago ruled that the government could abandon that suit if it desired. The court held the packers' position that the dissolution suit they sought to have resealed to the court calendar was in effect a contempt hearing was untenable. The government had withdrawn the civil bill with the avowed purpose of clearing the way for criminal prosecution.

Judge Carpenter in the United States District Court the next day announced that he would rule next Monday on the plea of counsel for the indicted packers that the government's criminal action against them could not be maintained because of an equity suit pending before Judge Grosscup. The equity suit was brought in 1902, and a decree was entered and affirmed in 1905. It restrained the packers from committing certain acts, which their counsel now declare are charged against them in the existing indictments.

COURT IS AGAINST OLEO APPEAL.

At Chicago this week the United States Circuit Court of Appeals dismissed the appeal of the Moxley concern against the government fine for violation of the revenue laws in failing to pay the 10-cent tax on a quantity of colored oleomargarine. This was an old case, hingeing on the legality of the use of palm oil as an ingredient. The manufacturer claimed that palm oil was a natural ingredient of the product and not used as a colorant, and therefore the product came under the quarter-cent tax. The Federal Supreme Court several years ago ruled against this contention, and now in the subsidiary case relating to the penalty the court has followed the precedent then established.

NEW MORRIS PLANT AT CHICAGO.

Morris & Company are already taking steps for the rebuilding of the burned portions of their Chicago packing plant. The burned beef house and warehouses will be replaced by seven-story brick, cement and steel fireproof structures.

A HARD YEAR FOR PORK PACKERS.

In his annual report to the Cincinnati Pork Packers and Provision Dealers' Association last week Secretary Charles B. Murray reviewed the hard conditions which have confronted the Cincinnati packer during the past year, conditions which apply equally to the packers of other parts of the country. He said:

"The meat packers have had quite unusual conditions confronting them the past year. The winter season was deficient in supply of hogs, the slaughtering record showing the smallest number with a single exception since 1844-45, sixty-five years ago. It was 20 per cent. short of the preceding winter season, and 22 per cent. below the average for winter seasons for a period of ten years previously. Prices of hogs were high throughout the winter, averaging 40 per cent. above the preceding winter."

"For the summer season, March 1 to November 1, there was also reduced supplies of hogs, the slaughtering record being nearly 15 per cent. short of the preceding summer, and about 17 per cent. below the average for ten years prior to 1910. Prices of hogs averaged 25 per cent. above the high record of the preceding summer."

Concerning the prevalent hog shortage he said:

"The year's shortage in supplies of hogs in the Cincinnati market was a condition which prevailed generally. The total Western slaughtering of hogs for the twelve months prior to November 1, 1910, was about 20 per cent. short of the preceding twelve months, a decrease of more than 5,000,000 in numbers."

"The explanation for the large decline in market supplies of hogs the past year and earlier is found at least partly in drouth conditions in the late months of 1908, occasioning shortage of water for live stock in many sections, which hastened the marketing, and the abnormal supplies thus crowding the markets brought prices down to positions so much below relative values of corn that producers to a large extent abandoned or curtailed swine raising, so that with the better shaping of the industry there has been the reduced basis of supplies, which can not be quickly restored, but which may be expected to show a tendency toward development in the near future."

The Cincinnati association re-elected all its old officers for the ensuing year, as follows: President, Leo Blum, Jr.; vice presidents, Michael F. Hoffmann; Harry W. Maescher, Albert Schroth; treasurer, George Zehler; secretary, Charles B. Murray.

There are plenty of men out of employment, but a good packinghouse man need never be idle if he makes use of the "Wanted" department of The National Provisioner.

January 7, 1911.

CLASSES AND GRADES OF MEAT

Market Terms and Trade Methods Reviewed

By Louis D. Hall, Assistant Chief of Animal Husbandry, University of Illinois.
(Continued from last week.)

[EDITOR'S NOTE.—This review of standard grades of meat, methods of marketing carcass meats and cuts, and other wholesale trade methods, begun in The National Provisioner of December 3, is the first of its kind ever compiled or published. It brings trade practice right up to date, and may be taken as authoritative. Though most of the information contained in it is already known to up-to-date traders, yet it is worth while even for them to review it in this manner, while the information contained in it will be of great educational value to those not now in possession of it. For this reason The National Provisioner is glad to give space to Mr. Hall's admirable review, or at least such portions of it as will particularly interest our readers.]

"Native," "Western" and "Texas" Beef.

In connection with the preceding classification, carcass beef may be further designated as "Natives," "Westerns" or "Colorados," and "Texas." These terms are used in the same sense, though scarcely to the same extent, in the beef trade as in the live cattle market. The distinct differences which formerly separated them have become much less marked in recent years owing to improvement in quality of beef produced in the West and Southwest.

It must be understood that these names do not apply to all beef marketed from the section or state indicated. They are sufficiently distinct, however, to give each term a reasonably definite meaning in market circles; and they are sometimes applied even to wholesale beef cuts.

"Native" carcass beef differs from "Western" principally in shape, finish, thickness and age. It is fatter and firmer in flesh, showing the effect of grain feeding; more compact in form, shorter in shanks and neck, thicker fleshed in loin, ribs, rounds and chuck, more mature in proportion to age and much better in marbling and general quality. Natives consist chiefly of medium to choice steers, heifers and cows of the heavier weights, but they include all grades of beef and are used either as dressed beef, cutters or canners. They make up over 85 per cent. of the carcass beef trade at Chicago.

"Westerns" or "Colorados" are carcasses that are comparatively "rangy" or loosely coupled in form, "grassy" or "green" in appearance, with coarser-grained flesh, larger, whiter bones, lighter kidneys, wider plates, more prominent shoulders and lighter, longer rounds than Natives. They do not run as fat as Natives, and most of them are "hipped" or bruised on the plates and ribs. The flesh just underneath the shoulder blades is almost invariably dark colored, as is observed when the chuck is taken off. The rump bone is generally thicker and more prominent than in Natives. Heavy, well-finished "Colos" or "Collies," as they are called by salesmen, frequently yield loins and ribs that can be substituted for those of Natives.

By far the greater proportion of carcasses in this class are medium and common grades, with a considerable percentage of cows, and a smaller proportion of heifers than in Native cattle. Heavy steers (750 to 1,000 pounds) of this description are usually termed "Colorados" and the 500 to 750-pound steers "Westerns." Western cows weigh 450 to 700 pounds. Most spayed heifers are Westerns; they are a very small per cent. of

the number slaughtered, and little or no difference in price is made as compared with open heifers.

The supply of Westerns is confined principally to the period from July to December, which is known in the beef trade as the "cattle cutting season." They are sold to a considerable extent as dressed beef, but are also cut up and stored in freezers in the form of No. 2 and No. 3 loins, ribs, rounds and chuck; also strips, rolls, eldors, tenderloins, etc., and to some extent in quarters. These cuts are sold from the freezers mainly from February to June, when medium and lower grades of fresh beef are scarce. The plates, flanks and rumps are packed as barreled beef, and the rounds as "beef hams." "Colorado" beef constitutes only about 10 per cent. of the trade.

"Texas" beef refers to light-weight carcasses, more deficient in form and finish than "Westerns," and more "grassy" or "washy" in flesh, together with hard bone and dark color, showing considerable age. Many "Texas" sides are severely bruised due to long shipments of the live cattle. Large scars, resulting from branding the hide too deeply, are visible on the carcasses in some cases. They grade from canners to medium or good.

Only 5 per cent. or less of the annual supply at Chicago consist of "Texas" beef, most of this beef being handled at Kansas City, St. Louis and Ft. Worth. It is in season from June to October. A larger proportion of this beef than of "Westerns" is cut for freezers. Both as carcass beef and as beef

cuts it is taken mainly by small retail markets. The supply consists principally of three and four-year-old steers and aged cows averaging as follows: Light steers, 500 pounds or less; medium steers, 500-600 pounds; heavy steers, over 600 pounds; light cows, 400 pounds or less; medium cows, 400-500 pounds; heavy cows, over 500 pounds.

Yearlings, Butcher, Kosher and Distillery Cattle.

Yearlings are carcasses of young steers and heifers of 400 to 700 pounds dressed weight, with sufficient quality and finish to be used as block beef. Their immature age is indicated by light colored flesh and fat, and bones that split soft and red, especially the chine and brisket. They are graded choice, good and medium, and seldom have sufficient finish or maturity to be termed prime.

The term yearling is applied more especially to good and choice young carcasses weighing 450 to 650 pounds. Thickly fleshed loin and ribs, short, compact body and high finish with one-fourth to one-half inch of fat on the back and some covering on the chuck and rounds are important points in choice yearlings. These cattle are in special favor with retail dealers who supply family trade, owing to the fact that they contain small but tender steaks and roasts with a small proportion of fat.

"Butcher" cattle, as the term is applied to carcass beef, are those which are suited to "butcher shop" trade. The typical retail meat market requires carcasses from which can be cut 1 to 1½-pound steaks and 4 to 6-pound roasts, with no waste fat and of quality commensurate with a moderate price. The grades of carcass beef which yield such cuts are heifers, steers and cows of good, medium and common grades, averaging 400 to 700 pounds dressed weight.

(Continued on page 23.)

REFRIGERATION IN POULTRY MARKETING

What Study of Conditions by Government Expert Shows

By Dr. M. E. Pennington, U. S. Department of Agriculture.

(Continued from last week.)

[EDITOR'S NOTE.—This review of the best and most up-to-date methods of marketing poultry, begun in the issue of The National Provisioner of Dec. 17, will be of great interest to those in the trade who desire to acquaint themselves with the means by which packers have put their poultry departments on a profitable basis, and at the same time secured the approval of government inspection authorities and sanitary experts. It is written by a government expert who has made a thorough investigation of the poultry marketing question from a practical trade standpoint, rather than a theoretical one, and whose conclusions can be relied upon.]

Points on Freezing Poultry.

In order to freeze quickly boxes must not be piled tightly one upon another, and it is desirable to keep them as near the floor of the freezer as possible. Hence they are tilted one against the other, resting on the floor of the room in long rows, boxes being pushed alternately from side to side of a center line so that the maximum portion of each is exposed freely to the cold air of the room.

Since quick freezing is so important an item, it can be readily seen that large containers, such as barrels, are undesirable for long storage. It is advisable also to exclude air from the birds after they are chilled; hence tight packages are coming more and more into use. To protect the birds from rubbing against one another in the box, or freezing into a solid mass, high-grade stock generally shows each fowl wrapped separately in parchment paper.

If the packer possesses a suitable freezer, he may prefer to freeze his storage stocks, in which case, when shipping, he will find it necessary to salt the ice for refrigerating the car very heavily and to see that it is thoroughly chilled before loading. Boxes of

frozen poultry are packed tightly, and the load may, for additional safety, be covered with a heavy canvas to protect it from the warmer air of the upper part of the car. Such a precaution is seldom necessary except in very warm weather.

The haul from the railroad car to the warehouse, if platform facilities are not available, should be performed with all the expedition possible and with as much insulation as the wagons permit. Much of the poultry which lacks "bloom"—that is, the clear, fresh, bright quality of the skin—does so because of the several superficial thawings and refreezings to which it is subjected during transportation and marketing.

It is a comparatively simple matter to keep birds in good condition from one season of production to the next in a well-constructed cold storage warehouse, provided those birds are received at the warehouse properly dressed, chilled and packed, and with such promptness that decomposition has not obtained even a slight foothold. Under such conditions the responsibility of the warehouse is the maintenance of cleanliness and a constant temperature which is not above 15 degs. Fahr. (-9 degs. Cent.), and which preferably should be nearer 10 degs. Fahr. (-12 degs. Cent.). If, on the other hand, the poultry is not properly prepared for storage, or if decomposition has begun (even though it may be scarcely perceptible to any of the senses), it is impos-

(Continued on page 22.)

INSPECTION OF IMPORTED MEATS

. Character of Imports and Certificates Required

In the division of responsibility between federal bureaus having jurisdiction over meat and food inspection, under the Federal Meat Inspection Act and the Food and Drugs Act, the inspection of imported meats and meat food products comes under the Food and Drugs Act and the supervision of the Bureau of Chemistry of the Department of Agriculture. This bureau this week issued a revised bulletin of instructions concerning the inspection of imported meats and meat food products which will be of interest to those in the trade who keep themselves informed on import meat questions.

Customs regulations require that all meats and meat food products offered for entry into the United States must be accompanied by a certificate of official inspection. This regulation is important, and is repeated here:

(a) Meat and meat food products imported into the United States shall be accompanied by a certificate of official inspection of a character to satisfy the Secretary of Agriculture that they are not dangerous to health, and each package of such articles shall bear a label which shall identify it as covered by the certificate, which certificate shall accompany or be attached to the invoice on which entry is made.

(b) The certificate shall set forth the official position of the inspector and the character of the inspection.

(c) Meat and meat food products as well as all other food and drug products of a kind forbidden entry into or forbidden to be sold, or restricted in sale in the country in which made or from which exported, will be refused admission.

(d) Meat and meat food products which have been inspected and passed through the customs may, if identity is retained, be transported in interstate commerce.

The bulletin goes on to say:

Does Not Apply to Retail Dealers.

Under this regulation it is held that importations of meat or meat food products of cattle, sheep, swine and goats shall be subject to the same restrictions as meats of domestic origin, except as otherwise specifically provided. In this connection it is to be noted that under the terms of the meat-inspection law its provisions "requiring inspection to be made by the Secretary of Agriculture shall not apply to animals slaughtered by any farmer on the farm and sold and transported as interstate or foreign commerce, nor to retail butchers and retail dealers in meat and meat food products, supplying their customers."

Regulation 32, above quoted, does not contemplate that certificates shall be required for small quantities of meat and meat food products purchased across the line and brought into the United States by the purchasers for their own consumption, nor for small shipments brought in by parcel post or otherwise for the personal use of the consignee and not for sale or distribution in any way. It is suggested that these goods be released on affidavit of consignee to the above facts.

The bulletin here quotes the definitions of meat food products and mixtures as contained in the meat inspection regulations.

It also states that as sausage casings are inedible products, they may be imported without meat inspection certificates. It quotes the meat law regulations as to casings permitted to be used—those from cattle, hogs, sheep or goats.

Concerning importations permitted and

forms of certificates necessary the bulletin says:

Forms of Certificates Required.

Under Regulation 32 (Food Inspection Decision 74) it is held that importations of meat and meat food products of cattle, sheep, swine, and goats shall be accompanied by certificates showing their freedom from disease. This includes oleo stearin, which will only be allowed entry under the same conditions as other meat food products. (F. I. D. 116.) Meat food products of animals other than cattle, sheep, swine and goats need not be accompanied by this certificate. Meat and meat food products of horses and dogs will not be allowed entry into the United States. The certificate shall be that of an official inspector of the country, district, or city in which the meat is manufactured.

Forms of certificates which are acceptable are as follows:

1. I hereby certify that the shipment of [kind of meat] consigned by _____ to _____ and designated by [distinguishing marks] is the product of [kind of animals] which by ante-mortem and post-mortem veterinary inspection were shown to be free from disease and suitable for food, and that the meat has not been treated with chemical preservatives or other foreign substance injurious to health.

2. I hereby certify that the meat product factory of the firm of _____ is located in the meat inspection district of the province of _____; that the animals killed in that establishment are subjected to competent official veterinary ante-mortem and post-mortem inspections; that all of the meat sold by that firm is the product of animals free from disease; and that all meat and meat food products of that firm are free from chemical preservatives or other foreign substances injurious to health.

The official inspector who signs the certificate shall have his authority viséed before the United States consul. One authorization of this kind will be sufficient for all shipments signed by the same inspector, and it will not be necessary to furnish a new authorization unless a new inspector signs the certificate. In this connection it is acceptable to the department if the veterinarian's authority is viséed by some official whose authority shall be viséed by the American consul, as it is often impossible for the veterinarian to appear in person before the consul.

Under an agreement with Great Britain a modified form of certificate will be accepted for meat and meat food products coming from that country. This form, however, only applies to meats coming from the British Isles and not from Australia or Canada. The local government board furnishes this department with a list of certifying officers authorized to issue these certificates, the names of which officers appear in the list of viséed veterinarians and official inspectors issued by this bureau. Only such certificates as are signed by properly authorized inspectors should be accepted.

Foreign Meats Reshipped From Europe.

There has been considerable reshipment of Australian and New Zealand mutton and some beef at London to American ports during the past year, when high prices here made it profitable. The rule concerning these trans-shipments is given as follows:

Occasional small consignments of meat from Australia or New Zealand are trans-shipped at some port in England for the United States. In order that these shipments may be allowed entry they must be accompanied when arriving in England by a proper meat inspection certificate issued by an official veterinarian, as required by Food Inspection Decision 74, and the portion of shipment sent to the United States must be accompanied by a copy of this inspection certificate,

together with a statement relative to the trans-shipment and the amount trans-shipped. These statements should come from a proper official of Great Britain, and the whole be certified before an American consul.

A special form of certificate is also required for meat extracts prepared in South America and repacked in Belgium for shipment to the United States.

Concerning "port inspection," the bulletin says:

Port Inspection in the United States.

The certificates mentioned above will not take the place of port inspection as to the condition of the shipment on arrival, whether it is fit for human food, whether it is infested with vermin, or whether it contains any of the substances forbidden by the regulations for the enforcement of the meat inspection law. This port inspection will be made by the inspectors of the Bureau of Chemistry, and if the meat or meat food product is found not to conform to the law, the shipment will be rejected even if the form of certificate is acceptable.

The inspection officials of the Bureau of Animal Industry stationed at New York, Philadelphia, Boston, San Francisco, Portland, Oreg., and Seattle, Wash., have been directed to co-operate with this bureau, so that imported meats and meat food products entered at these ports, although accompanied by a proper meat inspection certificate, may actually be inspected by the experts of Bureau of Animal Industry as to whether they are of a proper kind and in proper condition.

Imported Meat Products Which Are Not Mixed.

The bulletin continues:

Under Food Inspection Decision 73, "Imported meats and meat food products which have not been mixed or compounded with or added to domestic meats may be transported by any common carrier from one State or Territory, or the District of Columbia, to any other State or Territory if the packages containing them shall be marked 'Inspected under the Food and Drugs Act, June 30, 1906,' and are so marked when received for transportation."

Concerning inter-State shipments of imported meat food products which have been mixed with other materials not containing any domestic meat food products, the bulletin says:

Such products as, for instance, lard compound manufactured from imported oleo stearin which has been accompanied by a proper meat inspection certificate, when combined with vegetable oils can be shipped in interstate commerce if marked in such a manner as to show that it is made from imported stearin. Such products should be marked "Prepared with imported stearin" (or other meat product, as the case may be), and should not be marked in any way to indicate that they have been inspected and passed under the meat inspection act.

The bulletin also contains a list of veterinarians and official meat inspectors viséed before United States consuls, also official inspectors authorized by the British Local Government Board and approved by the Department of Agriculture.

SWIFT NAME FOR GRIFFIN PLANT.

The pioneer meat packing plant at Winnipeg, Manitoba, which for some years has been a Swift property, took the name of the Swift Canadian Company, Ltd., with the new year. The staff remains the same as before.

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?

TRADE GLEANINGS

The new Hagan & Cushing packing plant at Moscow, Idaho, was opened last week.

The E. H. Stanton Company, Spokane, Wash., will open their new packing plant very shortly.

The entire plant of the Schoen-Porter Fertilizer Company, near Atlanta, Ga., has been destroyed by fire.

The meal and hull house of the National Oil Company, at Montgomery, Ala., has been damaged by fire.

The J. Y. Griffin Company, Winnipeg, Canada, has changed its name to the Swift Canadian Company.

The Whitefish Meat Company is contemplating the establishment of a cold storage plant at Whitefish, Mont.

The Washington Packing Company, Washington, Pa., has been incorporated with a capital stock of \$100,000.

The Folger Soap and Perfume Company, Wilmington, Del., has been incorporated with a capital stock of \$25,000.

The Western Packing Company will open its new branch house at 1421 Fourteenth street, Denver, Colo., on January 9.

The packing plant of Gordon, Ironsides & Fares at Montreal, Canada, has been damaged by the explosion of a refining vat.

The Green County Fertilizer Company, Union Point, Ga., has been incorporated with a capital stock of \$15,000 by R. F. Bryan and others.

The Savannah Stock Yards and Cold Storage Company contemplates the establishment of an abattoir and sausage plant at Savannah, Ga.

The Texas Export and Import Company, Galveston, Tex., contemplates erecting a plant for the purpose of sacking loose cottonseed cake.

O. H. Meador, C. B. Fretwell and others have incorporated the Blue Ridge Packing Company of Roanoke, Va., with a capital stock of \$25,000.

The Dyer Packing Company, Vincennes, Ind., has been incorporated with a capital stock of \$50,000 by W. H. and I. B. Dyer and S. A. Ryder.

The North American Glue Company, York, Me., has been incorporated with a capital stock of \$100,000. President, W. Thompson; treasurer, F. A. Hobbs.

The Benzone Soap Company, Oklahoma City, Okla., has been incorporated with a capital stock of \$10,000 by J. E. Henderson, A. B. Bonar and others.

The Chicago Raw Products Company, Chicago, Ill., has been incorporated with \$2,500 capital stock to deal in fertilizer by J. D. Carey, C. Cohn and I. J. Solomon.

The United Food Products Company, Boston, Mass., has been incorporated with a capital stock of \$50,000. President, W. C. Atwood; treasurer, C. A. T. Parsons.

The Pasadena Park Poultry Company, Pasadena, Cal., has been incorporated with a capital stock of \$20,000 by R. D. Gallagher, Jr., F. M. Taylor and H. E. Pawnall.

The Pure Food Factory "Hansa," New York, N. Y., has been incorporated with a capital stock of \$50,000 to deal in provisions, food products, etc., by C. Stoll, G. Cohn, F. P. Pace.

The firm of Herman Brand, New York, N. Y., has been incorporated with a capital stock of \$140,000 to deal in hides, tallow, grease, etc., by F. A. Hack, J. B. Kiiburn and M. Wheeler.

G. E. Howard, H. M. Kennedy and J. C. Cubit have incorporated the G. E. Howard Company, Newburgh, N. Y., with a capital

stock of \$100,000 to deal in groceries and provisions.

At their annual meeting held on January 5, the stockholders of Swift & Company voted to increase the capital stock of the company from \$60,000,000 to \$75,000,000 by the issue of 150,000 additional shares.

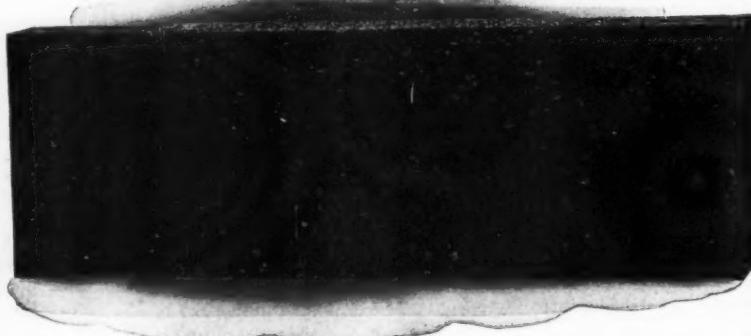
The Pueblo Union Stock Yards & Traffic Company, Pueblo, Colo., has been organized, capitalized for \$500,000, with these officers: President, Fred L. Roof; vice-president, J. H. Thatcher, Jr.; secretary-treasurer, Miles G. Saunders; directors, G. H. Nuckolls, Elijah Bosserman, Albert Porter, Mahlon Everhart, Fred O'Rourke, Miles G. Saunders and J. H. Thatcher, Jr.

"BOSS" ELECTION AND BANQUET.

The annual meeting and twenty-fifth anniversary of the Cincinnati Butchers' Supply Company was celebrated last Thursday night by a banquet at the Park Hotel, at College Hill, Cincinnati. An elegant spread was served, and the table was tastefully decorated. No change was made in the official family of the company, of which Charles G. Schmidt is the president; A. W. Gaddum, vice-president; W. C. Spellman, secretary-treasurer, and John J. Dupps and Gustave Schmidt directors.

Others present, including salesmen from various parts of the country, were: Charles Naeglin, superintendent of machinery department; G. H. H. Ballman, superintendent of mechanical department; Richard Tieberman, Charles Swing, Oscar Schmidt, George Grieshaber, Herman Schmidt and Ed. Chapman, of Cincinnati; W. H. Fisher, of Louisville; Arthur Michel, of Indianapolis, and Ed. Sweet, of Toledo.

NONPAREIL CORKBOARD



pareil Cork. And we couldn't sell very much—our sales wouldn't be increasing all the time—if the material itself wasn't delivering the goods. Merit is what counts in the long run.

That old cooler of yours ought to be overhauled this winter, or perhaps you need a new one. In either case it will pay you to drop us a line.

We've been trying for a long time to impress upon you butchers, for your own sake as well as ours, the importance of paying greater attention to the insulation of your cold storage rooms and refrigerators.

Fine cabinet work, with one or two so-called "dead-air" spaces, won't keep your ice bills down. But Nonpareil corkboard will—and this advertisement itself proves the truth of that statement.

Did this ever occur to you? We couldn't afford to be spending money for this advertising, unless we were selling a good deal of Non-

ARMSTRONG CORK COMPANY, Insulation Department Pittsburgh, Pa.

**NONPAREIL CORK WORKS, 50 Church Street, NEW YORK CITY
JOHN R. LIVEZEY, 1933 Market Street, PHILADELPHIA, PA.**

BRANCHES IN THE PRINCIPAL CITIES

**THE
NATIONAL PROVISIONER
New York and
Chicago**

Official Organ American Meat Packers' Association.

Published by

The Food Trade Publishing Co.

(Incorporated Under the Laws of the State of New York.)

At No. 116 Nassau St., New York City.
 GEORGE L. McCARTHY, President.
 HUBERT CILLIS, Vice President.
 JULIUS A. MAY, Treasurer.
 OTTO V. SCHRENEK, Secretary
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United States.....	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year (12 m.) (6d fr.).....	5.00
Single or Extra Copies, each.....	.10

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WHAT THE FIGURES INDICATE

As the New Year opens the meat packer turns with a tired smile from the recurrent newspaper agitation and political prosecution of the leaders in the packing industry to a study of the actual condition as revealed by the reports for 1910. It is one thing to de-claim against packers as robbers and law-breakers, and to indict them for political advantage, but it is quite another to study the real facts and get at an idea of some of the true causes for high meat prices.

Those who have talked of a cattle scarcity have been called poor prophets, or worse. Government figures showing a big corn crop in 1910 caused the shout to go up: "Now we're all right; now we'll get big runs of cattle." They got their "big runs," but it was liquidation from Western breeding grounds, a drain on the assets instead of natural profit yield. The National Stockman

and Farmer coined a phrase which epitomizes the answer to this corn argument when it said: "Abundance of corn will make more beef, but will not make more cattle!"

You can't put the corn into the cattle unless you have the cattle to put the corn into. And official statistics for eleven months of 1910 show that corn belt farmers have decreased their beef production and breeding has fallen off. At five principal Western markets the decrease in shipments of feeder cattle for eleven months was nearly 8 per cent. At three of these points the decrease was nearly 24 per cent. It is as the Chicago Live Stock World says: "The West has been pumped dry, and the trade may well wonder whence the cattle supply of the future is coming."

The closing months of the year witnessed a panicky rush to market by feeders who feared a slump in prices, and this liquidation will only serve to accentuate the scarcity in beef supplies which is bound to manifest itself throughout 1911, in spite of predictions of big supplies to come. The marketing of "she stuff" throughout the year has been heavy, as has the slaughter of calves, all of which adds to the difficulty of increasing the livestock population for beef-producing purposes.

What is true of the cattle situation obtains in a measure with regard to hogs. At Chicago alone a million less hogs were received in 1910 than in 1909, and the same proportion was carried out at other markets. The fondly expected heavy hog run did not materialize and in spite of short periods of heavy marketing supplies continue far below expectations, and prices are still the despair of packers.

The record of prices paid for meat animals in 1910 was one to make the packer weep. The average price paid for beef steers at Chicago in 1910 was \$6.80, a new high record, while top steer prices were \$8.85. The Drovers' Journal statistics show that packers at Chicago got only a very small percentage of their steers below 5½ cents in 1910, while the average weight of cattle was nearly 50 pounds below that of 1909.

Hogs cost Chicago packers as high as \$11.20, and the average for the year was \$8.90, the highest on record. Lambs cost the packer as high as \$10.60, aged sheep \$9.30 and yearlings 9 cents. In spite of the fact that more sheep and lambs were marketed than ever before, prices to the packer averaged the highest ever known in the history of the trade.

It was a bad year for the packer and a great year for the producer. And it seems that in spite of his good fortune the latter persists in a desire to dispose of the goose that lays his golden eggs.

QUESTION NUMBER TWO

In a recent issue The National Provisioner called attention to the unmolested meeting of steel magnates in New York City for the avowed purpose "of maintaining present prices," and asked what would have been the result of a like meeting of meat packers with a like avowed object. Up to date neither the yellow press nor the political prosecutors have thrown any light on this matter. Here is another question:

The government this week brought a "friendly suit in equity" against a combination of the principal European steamship lines for a dissolution of the agreement under which they openly and avowedly "fix the rates not only for steerage passengers, but also for both first and second class passengers sailing in both directions, and also apportion the traffic among the various lines in the combination and fix a penalty for any line carrying more than its proportion of the traffic, which provides compensation for those lines not receiving their full share of the business."

This is commendable energy on the part of the government's trust-busting legal force. But why should it be content with a "friendly suit in equity" against these monsters of ocean monopoly the very week after it abandons a similar civil suit against certain packers, for the avowed purpose of "prosecuting the individual packers criminally" and putting them in jail if possible? Again we ask, Why is this thusly?

◆◆◆

PROMOTING PACKING PLANTS

Down in Oklahoma the Shawnee Development Company has secured the release of the \$50,000 bonus deposited in the banks of that city, to be paid to a prospective packing company under an agreement that that company was to build a packing plant at Shawnee. The packinghouse deal fell through and the Shawnee Development Company has been negotiating for some time with the promoters of the packing company to secure a release of the bonus money.

There has been a good deal of promotion work done in various parts of the country along lines similar to this. It is one thing to promote a packing plant and quite another to operate it successfully.

Prospective investors should learn to know a real, live packer when they meet him. He does not wear horns and a tail, as many people believe. But neither does he affect long hair and yellow spats, nor write plays, like the versatile gentleman who "interested" British investors and others to the tune of hundreds of thousands of dollars in connection with a gigantic packinghouse scheme in another country. Did anyone ever see a real packer who looked or behaved like that?

PRACTICAL POINTS FOR THE TRADE

MANUFACTURE OF MINCEMEAT.

[EDITOR'S NOTE.—In reply to a number of inquiries a complete discussion of the method of manufacture of mincemeat was begun on this page in the issue of The National Provisioner of Dec. 17. It will be continued from week to week until the entire subject has been covered. Readers who find any portion of this discussion not clear, or who differ with any of the statements made, are invited to submit their inquiries or their criticisms. Address Practical Points Editor, The National Provisioner, New York.]

III.—Mixing the Ingredients.

The finishing touches are then put on the mixture in order to bring out the delicate blend of flavors as well as to add to the keeping qualities thereof. This is obtained by placing the mixture as it issues from the mixer in capacious containers, which are preferably made of wood of the desired shape and size, and by pouring over the mixture the following quantities of liquids:

Mix 10 gallons of good sherry wine with 10 gallons of good brandy. This mixture is allowed to penetrate the entire mass, which latter is kept in a cool and dry place and covered closely with a sheet of clean and new muslin or domestic. It is left to stand in this shape from two to four days, or until the desired flavor is brought out, which is of course entirely a matter of taste, and which will have to be determined by the party in charge, who again is governed by the trade he is catering to.

Where only small quantities are handled it is advisable to do this soaking in earthenware containers, which are provided with double bottom and a draw-off cock at the lower end of the same, in order to provide the means to withdraw the liquids when the material is sufficiently flavored. Where wooden tanks are employed for the soaking these are invariably thoroughly sulphurized or charred before being put to use, in order to remove the wood taste. This need be done but once when new tanks are being put into use. This sulphurizing is done by inverting the new tank and burning off a quantity of sulphur or brimstone beneath, much in the same fashion as wine or other barrels are treated for the removal of the woody taste and odor.

When the mincemeat in the tanks or jars has attained the desired flavor, the liquid is withdrawn from below, as stated before, and the meat is placed on wooden racks covered with muslin, in order to drain all of the surplus liquid out of the same. Pressure is not

applied, at least to no great extent. The meat is now ready for the packages. This mincemeat keeps exceedingly well when handled in the manner indicated and when all precautions are observed which tend to secure absolute cleanliness throughout the various stages of the process.

It will be noted that the ingredients employed in this mincemeat are somewhat costly, and it may be inferred that perhaps other and cheaper material would answer as well. However, such cheaper ingredients are usually employed in the manufacture of the lower grades of mincemeats, in which case the wine or brandy is entirely omitted and common grain alcohol substituted. This, of course, answers the purpose as well, especially with reference to the preserving power of the alcohol, although the flavor produced is inferior to that where wine or brandy are employed.

The same is true of such spices as the citron, candied orange peel, nutmegs and mace, all of which are costly although essential ingredients if results are to be realized. As in the case of perfumery, it is the happy combination of various odors which bring out a particularly delicate one; so we have here a similar combination of spices and fruits which together result in a product which will build up reputation and a profitable market.

(To be continued.)

DEODORIZING OILS AND TALLOW.

In the issue of The National Provisioner of Nov. 26 was published a reply to a question concerning the refining of oils and tallow, in which deodorization was mentioned as a part of the process. As a result of publishing this information we have received the following question:

Editor The National Provisioner:

Can you give me information in regard to the deodorizing process to which you refer in your description of deodorizing oil and tallow?

The deodorization of vegetable and animal oils and fats is an extraordinarily broad, deep and aggravated question. Firstly, so many conditions govern that there could not possibly be any set rule affecting each and every oil or fat to be deodorized. The positive neutralization of oils and fats, from

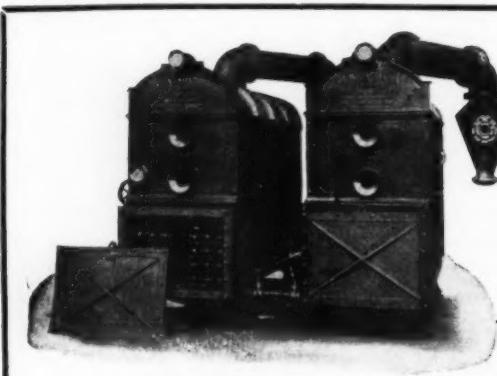
whatever source, is well nigh impossible, especially if such material is "foreign" to the operator.

It is surprising—yes, astounding—how much "instinct," as it were, is necessary to the successful manipulation of these materials. Temperatures, of course, exist principally because of evaporation of moisture in raw materials unnecessary to "conditioned" oils and fats. Too low a temperature does not bring about the desired result, and too high a temperature may result disastrously also.

In the first place, a deodorizing tank is imperatively necessary. Such a tank, of course, is especially constructed, and any of our advertisers who make these tanks will assume the responsibility of their successful operation and give expert advice in regard to the proper process to be followed in all cases.

The manipulation of steam, water, exhausts, etc., all enter into the successful handling of oils and fats, as far as deodorization is concerned, and in fact as far as the successful manipulation of such material is concerned in bleaching, deodorizing, compounding, etc. Water added to oils and fats, and subsequently evaporated by heat, carries off a big percentage of offensive or undesirable flavors. Precipitation has little, if anything, to do with deodorization. It is purely a matter of evaporation through an amply exhaustive channel for the vapors arising throughout the process.

You cannot deodorize any material without the proper machinery or utensils, and any information necessary to the successful deodorization of your particular material manufacturers will gladly supply. So will we, if you will give us full particulars. It should be understood that it is impossible to give instructions "generally" in every instance. We must get down to specific cases. To generalize in the packing business is to make a failure of the whole proposition, and every practical packinghouse man knows it, and expresses himself accordingly, and often he is not too lenient in his criticism. It should be understood first, last and all the time that to get valuable advice it is necessary to explain all the conditions obtaining as to material, location, etc. In the same identical line of business conditions vary somewhat, between Manitoba and Florida, for instance!



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FOR PURCHASING DEPARTMENTS

FINISH FOR SLAUGHTERHOUSE WALL.

One of the questions brought up in the "Question Box" at the last convention of the American Meat Packers' Association at Chicago was the following: "Has anyone found a paint, or enamel or cement finish, that will give a good white surface for both brick and woodwork in the slaughterhouse, and will not turn black from the action of the moisture, steam, heat, etc., but will hold its color?"

This is a matter which has been a subject of deep thought and extended discussion among packers, particularly those interested in bringing their plants up to the highest sanitary standard—which includes every association member, particularly. Slaughterhouse walls and interior work have to be of such material and character as to withstand the action of moisture, steam, heat, acids, etc., as well as the mechanical treatment to which they are daily subjected to keep them clean.

All sorts of materials and wall surfaces have been tried, with varying success. The question of expense has barred tiling and like expensive materials in many instances. To find a covering which could be applied to ordinary brick or masonry walls or woodwork, and which would give service and obtain the need result, has been the great desire of the slaughterer.

In this connection The National Provisioner, in response to a request for information on the subject for the benefit of our readers, has received the following on this subject from the Glidden Varnish Company of Cleveland, O., a concern of world-wide reputation and responsibility. The Glidden Company says:

Editor The National Provisioner:

In reply to your esteemed letter of the 17th, under separate cover we are mailing to you a demonstration which produces a result that will prove of immense value for the purpose you mention.

We have given unusual attention to the development of a finishing specification to meet just exactly the subject which was discussed at the packers' convention, and have developed a finishing specification which is ideal and meets the packers' requirements in every detail.

In carrying out the specification the cost is greater than the use of ordinary coatings which have been used in the past, but without satisfactory results. If the packer is looking for efficiency in regard to this subject he surely will not let the question of first cost of materials that will produce results stand in his way.

It would be to the interest of every packer to finish one of the rooms of his slaughterhouse with the following specification, as the results produced will prove of immense value in answering the question which came up at the recent convention. The specification which we recommend is as follows:

"White Liquid Cement and White Cement Enamel Specification.—Wall surface to be thoroughly clean, dry and free from grease and foreign matter. Apply a coat of Glidden's White Liquid Cement, allowing at least 48 hours for drying. Follow with a second coat of White Liquid Cement, allowing at least 48 hours for drying. The White Liquid Cement will dry with a flat finish or result, and make an excellent foundation over which to apply the White Cement Enamel.

"Apply a good full coat of White Cement Enamel, which material you will find to have

most excellent brushing and spreading properties, flowing out, producing a full even surface. Please note results produced with one and two coats respectively of White Cement Enamel, as you will naturally obtain a far better result in the event you find it is not too excessive in cost to adopt two coats of the White Cement Enamel."

Very truly yours,

THE GLIDDEN VARNISH COMPANY.

J. I. GLIDDEN.

"BOSS" PNEUMATIC STUFFERS.

It is claimed that compressed air is the ideal power for sausage stuffing, being the cleanest, cheapest, most sanitary and satisfactory. It has all the advantages of water and steam without their objectionable features, such as heat, rust and danger of freezing. The air compressor, whether steam or power driven, can be placed close to the stuffer, or in any other convenient place, such as the engine room. If a large enough compressor is installed, compressed air can be utilized for a good many purposes.

The Cincinnati Butchers' Supply Co., the manufacturers of the "Boss" pneumatic stuffers, report many sales of these machines. Some sausage makers have installed three and four of them. The more the good features of these stuffers become known, the more demand there is said to be for them, as every sausage maker prefers stuffers that are cool, convenient and quick.

"CON" YEAGER'S HICKORY SKEWERS.

The Pittsburgh Butchers' & Packers' Supply Company, Pittsburgh, Pa., of which the famous "Con" Yeager is now the directing spirit, has been offering on the butcher supply market recently an exceptional line of wooden skewers. Knowing the needs of the trade from having traveled among its members for so many years, Mr. Yeager has seen to it that these skewers fit the requirements which exist. They include all sizes of meat skewers and some especially adaptable skewers for burlapping purposes. Samples of these skewers will be sent on request.

LARD AND SUBSTITUTES IN JAMAICA.

It is announced officially in the Jamaica Gazette that the following regulations made in 1908 with regard to the purity of lard imported into Jamaica will be enforced after January 1, 1911:

1. If any lard be found to contain more than 2 parts in 100 parts by weight of water, such lard shall, for the purposes of the adulteration law of 1908, raise a presumption until the contrary be proved that it is adulterated by the addition thereto of water and is consequently deficient in lard fats.

2. If any lard compound or compound lard or other fatty compound, made and sold for use as an imitation lard or lard substitute, be found to contain more than 3 parts in 100 parts by weight of water, such a lard substitute or compound shall, for the purposes of the adulteration law of 1908, raise a presumption until the contrary be proved that it is adulterated by the addition of water thereto and is consequently deficient in fats.

As nearly all the imported lard consumed in Jamaica comes from the United States, it will be well for exporters to pay attention to these regulations. The latest detailed statistics show that the imports of lard from the United States were 203,734 pounds and from the United Kingdom 2,084 pounds.

PARAGUAY MEAT PLANT PRIVILEGES.

By a law of July 4, 1910, certain privileges to run until Dec. 31, 1925, were extended to refrigerating establishments in Paraguay, operating exclusively for export. Exemption from import duty is granted in the case of machinery, construction materials and supplies; the plants are to be exempt from fiscal and municipal taxes; export duties on frozen and refrigerated meat and other food products will not be applied to the output of such establishments; the free use of public land is offered.

STOCKS OF LARD

Cable advices to the N. K. Fairbank Company give the following estimates of the lard stocks held in Europe and afloat on January 1, to which are added the estimates of former years, and stocks in cities named:

	1911. Jan. 1.	1910. Dec. 1.	1909. Dec. 1.	1910. Jan. 1.	1909. Jan. 1.	1908. Jan. 1.
Liverpool and Manchester.....	7,500	6,000	5,500	5,000	9,500	10,500
Other British ports.....	8,000	6,000	6,000	6,000	10,000	9,000
Hamburg.....	8,000	3,500	4,000	4,500	18,000	7,000
Bremen.....	1,500	500	500	500	1,500	1,500
Berlin.....	2,000	2,000	500	1,000	1,500	4,000
Baltic ports.....	5,500	7,500	6,500	5,500	6,500	8,000
Amsterdam, Rotterdam, Mannheim.....	1,000	250	2,000	1,000	3,500	3,000
Antwerp.....	2,000	3,000	1,000	3,000	2,500	1,000
French ports.....	1,100	None	100	350	1,000	4,500
Italian and Spanish ports.....	250	100	100	100	500	500
Total in Europe.....	36,850	28,850	26,200	26,950	54,500	49,000
Afloat for Europe.....	45,000	35,000	45,000	50,000	78,000	40,000
Total in Europe and afloat.....	81,850	63,850	71,200	76,950	132,500	89,000
Chicago prime steam.....	18,293	22,685	4,911	9,258	29,165	7,032
Chicago other kinds.....	9,723	9,047	10,108	8,600	21,387	10,008
East St. Louis.....	1,130	225	None	805	2,550	75
Kansas City.....	6,577	4,116	5,542	8,044	12,333	6,506
Omaha.....	2,433	2,972	985	2,697	2,498	2,553
New York.....	3,243
Milwaukee.....	1,065	946	1,302	1,221	6,016	3,500
South St. Joseph.....	3,863	2,556	1,699	3,391	4,792	3,388
Total tierses.....	124,934	106,197	95,747	110,966	211,241	125,305
Increase December, 1910, 18,737. Increase December, 1909, 15,219.						

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NEW CORPORATIONS.

Campbellsport, Wis.—The Campbellsport Creamery Company has been incorporated by C. A. Zucher, C. O. Miller and F. C. Zucher.

Woodlawn, Ala.—W. J. Worthington is president of the newly incorporated Woodlawn Ice Company with a capital stock of \$40,000.

Plymouth, N. C.—A. L. Owens, L. C. Owens and C. Latham have incorporated the Plymouth Ice and Light Company with \$25,000 capital stock.

Council Bluffs, Ia.—C. E. Pierce, W. H. Kemball and others have incorporated the Bloomer Cold Storage Company with a capital stock of \$20,000.

Lynn, Mass.—The Lynn Storage Company has been incorporated with \$100,000 capital stock to establish a cold storage plant. C. F. Prichard is president.

Esopus, N. Y.—The Deight Ice and Stone Company has been incorporated with a capital stock of \$50,000 by L. E. Deight, F. B. Humphrey and others.

Jacksonville, Fla.—A company has been organized with a capital stock of \$100,000 to establish a 50-ton ice plant. A. M. Dixon is president and treasurer.

Fort Worth, Tex.—The Crystal Ice Company has been incorporated with a capital stock of \$40,000 by E. P. Maddox, H. L. Calhoun and G. A. Calhoun.

Lees Summit, Mo.—The Light, Power, Ice and Storage Company has been incorporated with a capital stock of \$20,000 by C. N. Hanks, L. G. Morris and others.

Woodstock, Ill.—The A. J. Olson Company has been incorporated with a capital stock of \$50,000 to operate creameries by A. J. Olson, C. J. Stevenson and W. J. Candish.

Birmingham, Ala.—The Consumers' Ice Company is being organized by G. G. Maas, M. E. Chaddock and others to erect a 200-ton ice plant. The capital stock is \$160,000.

New York, N. Y.—The Luce-Holmes Fisheries Company has been incorporated with a capital stock of \$200,000 by C. W. Holmes,

B. D. Luce, New York, and J. L. Robinson, Brooklyn.

Sinks Grove, W. Va.—The Blue Grass Creamery Company has been incorporated with a capital stock of \$10,000 by J. F. Black, of Monitor; R. H. Leach, J. A. Leach, J. C. Black, O. L. Baker and others of Sinks Grove.

New York, N. Y.—The National Ice Association of America, with its principal office in this city, was incorporated on Jan. 3 to promote the interests of harvesters and dealers in natural ice. The directors include: Henry W. Balremburg, Summit, N. J.; James W. Scott, New York; Thomas M. Sherman, Utica; John N. Briggs, Coxsackie; Josiah C. Bennett, Cambridge, Mass.; Ira S. Callendar, Galesburg, Ill.; Joseph Horner, Grand Rapids; Oliver S. Hayward, Boston, Mass.; William Eldrum, Montreal; Dexter L. Bishop, Meriden, Conn.; Harry W. Walker, Bridgeport, Conn.; Miller Stradley, Wilmington, Del.; John F. Simpson, Watertown, Ia.; Thomas Alyea, Paterson, N. J.; Charles C. Ferber, Scranton, Pa., and Frank Comstock, Providence, R. I.

REFRIGERATION IN POULTRY MARKET.

(Continued from page 16.)
sible with the lowest temperatures obtainable to prevent deterioration.

Nine Months' Storage Limit for Flavor.

Poultry, even in the best condition, is not improved by being kept frozen for any length of time. About the sixth month of carrying a careful observer, judging by the taste alone, can tell the difference between frozen poultry and that which is freshly killed. Up to nine months, however, this difference is so slight that it is of scarcely more than scientific interest. But after nine months, though undoubtedly the flesh is wholesome and nutritious, there is a loss in flavor the degree of which is dependent upon the length of time for which the storage has been continued.

The thawing of the frozen chicken preparatory to its use as food is a matter of great importance if the good qualities of the fowl are to be preserved. It was formerly customary to thaw birds by throwing them into cold water. This method, on a commercial scale, is practically certain to result in thawing in dirty water, thereby so contaminating the flesh that decomposition proceeds very rapidly. It is also deleterious, in that it extracts a considerable part of the flavor of the flesh.

This being the first attribute of the fresh chicken to be lost by cold storage, is the one which should be most carefully guarded. To preserve it, as well as the appearance of the fowl, thawing should be accomplished by hanging the bird in cool air, if possible at the temperature of an ordinary ice refrigerator, for twenty-four hours. This time is sufficient to thaw a bird of the usual size. A slightly longer period may be required for large roasting chickens. There should also be some circulation of air, that the moisture which settles on the skin of the chicken may evaporate.

So thawed, a bird well prepared and stored for a reasonable length of time—that is, from one season of production until the next as a maximum—will have a clear, fresh color in the skin, which will be soft in texture, slipping easily from the muscles beneath it. The flesh of the breast and thighs may be very slightly deeper in color than in the fresh specimen, but so little that the change is negligible from a practical viewpoint. The fat is generally a little deeper in color and may have a slight taste and odor of rankidity.

An Unfortunate Trade Habit.

The practice of thawing poultry for selling and then, in event of a lagging market, returning the thawed stock to the freezer for a second wait there, is one of the unfortunate habits of the trade, but, happily, it is decreasing among the more careful. Refreezing is never a success, and the loss in quality after the second thawing has led to a strong disapproval of the practice by all who are acquainted with the results. While the refreezing of poultry thawed in air is decidedly

ICE PLOWS

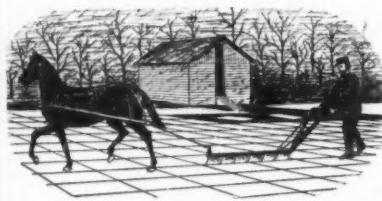
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BIRMINGHAM, Kates Transfer & Storage Co., 120 Milk St., Chas. P. Duffee.
BUFFALO, Keystone Warehouse Co., Jacob House & Son.
CHICAGO, F. C. Schapper, Wakem & McLaughlin.
CINCINNATI, Pan Handle Storage Warehouse, The Burger Bros. Co.
CLEVELAND, General Cartage & Storage Co., Henry Hollinger.
DETROIT, Riverside Storage & Cartage Co., Ltd., Newman Brothers, Inc.
DALLAS, Oriental Oil Co.
FORT WORTH, Western Warehouse Co.
HOUSTON, Texas Warehouse Co.
INDIANAPOLIS, Railroad Transfer Co.
JACKSONVILLE, St. Elmo, W. Acosta.
KANSAS CITY, Colamco Storage & Forwarding Co.
LIVERPOOL, Peter R. McQuile & Son.
LOS ANGELES, United Iron Works.
LOUISVILLE, Louisville Public Warehouse Co.
MEMPHIS, Patterson Transfer Co.
MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Iron Warehouses.
NEW YORK, Boessler & Hasslacher Chemical Co.
NORFOLK, Nottingham & Wrenn Co.
OKLAHOMA CITY, O. K. Transfer & Storage Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd., Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co., Edwin Knowles.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheeters Warehouse Co., Pilabry Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

deleterious, that which is thawed in water and refrozen is in a much worse condition.

The interval between the thawing of cold-stored poultry and its receipt by the housewife can not be too short in the interests of good, wholesome food. It is far preferable to deliver the goods to the consumer hard frozen, permitting the thawing to take place in the house ice box.

If the poultry is frozen by the packer and maintained in frozen condition until received by the consumer, it will need to be "ripened" for several days in the ice box before eating, else it will have the flat flavor so disappointing to the epicure. If, on the other hand, it is sent chilled to the warehouse to be frozen, a trip requiring in many cases several days, it will be found of good eating quality after the twenty-four hours required for the ice box thawing.

(To be continued.)

CLASSES AND GRADES OF MEAT.

(Continued from page 16.)

For the better class of trade, good and choice yearlings, especially heifers, are most in demand. Texas steers of the heavier weights are also used. The bulk of the city butcher trade, however, is supplied with light steers and heifers of medium to choice

grades. Cows are largely cut up or sold to small retail markets.

"Kosher" cattle are dressed beefes that have been slaughtered, inspected, cleansed and labeled in accordance with Jewish rites, kosher being the Hebrew word for clean. The throat is cut without stunning the animal, the vital organs are specially inspected, and the carcass washed and labeled under the supervision of a rabbi. If not used within three days, the carcass is rewashend, and must be washed each three days until the twelfth day after slaughter, when it is no longer "kosher." Only the forequarters are used by orthodox Jews, and the principal grades of cattle used for kosher beef are medium to choice steers, cows and heifers.

This trade is confined almost entirely to large cities, especially New York and Chicago. Under the restrictions imposed by kosher rules, it is impracticable to ship this beef to Eastern cities from Chicago, and it is therefore a local trade, the Eastern supply being shipped on foot.

"Distillers" are steers, bulls and stags that have soft, "puffy," "washy" flesh, together with the "high color" that is characteristic of cattle fattened on distillery-slops. They are thick-necked and fat, but the flesh does not become as firm after chilling as that of corn-fed beef, and the fat does not "set" as well owing to the soft feed and close housing employed in fattening and the consequent tendency toward a feverish condition of the carcass. The surface fat has a smooth, glossy, yellowish appearance. On cutting the

forequarters the flesh along the shoulder blades appears very dark.

Distillers consist principally of good and medium steers and medium to choice bulls averaging 700 to 900 pounds. They are best adapted to the hotel and restaurant trade of large cities owing to their heavy weight, and a large proportion of the supply is shipped East. They are found in the market from April to June and a few throughout the summer months.

Shipping and Export Beef Trade.

The fresh beef trade of Eastern cities draws upon Chicago for all grades of carcasses described in the foregoing outline, but principally steers, heifers and cows of medium to prime grades. The demand in each city is as varied as the population, and with improved transportation and refrigerating facilities any grade of fresh beef can be delivered in good condition. Certain cities, however, are characterized by special demands which are recognized by the trade.

Boston is the best market for very heavy fat steers, and discriminates less against excessively fat bullocks than any other city. The term "Bostons" is generally applied to such carcasses. Carcass beef shipped to Boston is quartered between the tenth and eleventh ribs.

New York is celebrated for its extensive trade in kosher beef, probably four-fifths of the beef koshered in this country being used in and near that city. This accounts for the large proportion of live cattle to dressed beef shipped from Chicago to New York, and for the large proportion of medium and lower grades in shipments of dressed beef to that city.

Baltimore demands a comparatively large proportion of the lower grades of beef. Philadelphia, Pittsburg, Washington, Cleveland and Buffalo use an assortment of grades similar to that sold in Chicago.

Refrigerator car routes which supply small cities and towns throughout the country handle principally the grades of beef enumerated under "butcher cattle." Much low-grade beef is used in mining and lumbering districts, and orders from such districts are largely for strictly lean carcasses such as common light cows and bulls.

Export carcass beef consists chiefly of medium to choice steers. Heavy heifers, cows, bulls and stags of the good and choice grades are also exported. Bruised sides are discarded, and care is observed in testing for soundness, especially "bone-sour." Export cattle are dressed differently from domestic beef in that the sides are not scribed,* the hindquarter has three ribs, and the hanging-tenderloin and skirt are trimmed off. The quarters are wrapped separately in muslin. This trade has greatly diminished during recent years.

(To be continued.)

*Scribing consists in cutting the chine-bones the length of the fore quarter on a line midway between the back-bone and the outer surface of the carcass. This permits the chine-bones to bend outward when the beef "sets," and gives the side a thicker appearance than otherwise.

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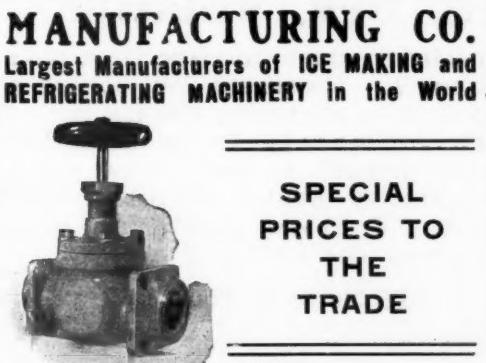
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Holidays Restrict Trading—Price Movement Small—Hog Movement Still Light—Stocks of Product Small—Some Gain in Cut Meats—Export Demand Light.

There has been but little development in the future market during the past week. Prices have ruled relatively steady, and the net changes have been limited. The volume of speculation has been apparently restricted to the professional operations and hedging transactions by packing interests of the West.

The opening of the year is being studied very carefully by both manufacturers and distributors as to the possibilities of the hog supplies for next year, and with that question answered the possibilities of the movement of values. The movement of hogs at present is light, and the resulting cut of product is disappointingly small. Taking the stock of product at Chicago during the past month, there has been no manufacture of contract pork, so that the stock as given out is only 300 bbls. There was a decrease in the stock of contract lard and a decrease in the stock of ribs. There was, however, quite a good increase in the stock of meats generally, showing that the distribution of product other than in the contract varieties was not very active or else that most of the stuff

was cut into meats which were available for the fresh demand and the cash trade, and the balance into the cuts which accumulated.

The figures for the Chicago stocks:

	Jan. 1, 1911.	Dec. 1, 1910.	Jan. 1, 1910.
Mess pork, new, bbls.	317	9,028
Mess pork, old, bbls.	3,115	5,545	10,997
Other pork, bbls....	32,190	33,890	31,753
Lard, regular, tes...	17,793	22,855	9,257
Lard, old, tes.....	500
Other lard, tes....	9,723	9,047	8,601
Short ribs, lbs....	2,064,159	1,120,445	5,975,622
Total meats, lbs...67,181,893	50,744,246	67,304,664	

The world's supply of lard showed a fair increase during the month of December. The gain from last year was 15,000 tes., with the total as reported by one authority 125,094 tes., the other authority reporting 134,934 tes. The increase during December was 13,212 tes. compared with an increase during December last year of 12,665 tes. The present stock of lard is not a heavy one, but seems to be abundant for the present distribution. The fact that the stocks showed an increase during the month of December in face of the limited packing operations in this country, the packing decreasing even compared with the limited kill of last year, shows that the distribution of lard has been restricted throughout the world by the prices prevailing.

During the past week the average price of hogs at the West showed very little change. Prices are barely 50 cents a hundred under last year. The weights are not large, and the hogs coming to market are considered to be mostly young pigs which have been brought quickly into condition for the market. The following table exhibits the movement and weight of live hogs during November and December in the years named:

	1910.	1909.
	Rec'd. Ship'd. Av.	Rec'd. Ship'd. Av.
Nov.	583,243 65,169 232	597,188 74,836 225
Dec.	647,715 148,027 224	698,773 95,319 214

Total 1,230,958 214,096 227.75 1,295,961 170,155 219.84

The average weight of hogs at Chicago for the past year, however, was about 17 lbs. heavier than the preceding year. The price during the season was extremely irregular, ranging from \$6.55 to 11.20, and the average prices were nearly \$2 per hundred higher than the preceding year. Although the number killed at Chicago was 640,000 less than the preceding, the aggregate production was only about 35,000,000 bbls. under the preceding year due to the greater average weight.

So far this packing season the smaller movement of hogs is disappointing in view of the great supply of feed stuffs and the low prices compared to a year ago.

With the price of hogs barely 50 cents

THE W. J. WILCOX LARD AND REFINING COMPANY

NEW YORK
Offices: 27 Beaver Street

Refiners of the Celebrated
Wilcox and Globe Brand

**PURE
REFINED
LARD**



January 7, 1911.

lower than a year ago, the price of feed stuffs is so much lower than a year ago as to make an unusually attractive feeding basis. January corn at Chicago is 18 cents a bushel under a year ago, or almost 1-3 less than last year, yet there has been no commensurate decline in the price of live stock. This extraordinary difference makes an unusually attractive feeding basis, but in view of the moderate number of hogs coming to market there is considerable difference of opinion as to whether the hogs are in the country at all in proportion to the supply of feed stuffs. Practically all kinds of feeding stuffs prices are lower than last year, the decline not applying to corn alone.

This position of the price of the live stock and the price of the feed stuffs would seem to lend every inducement toward the raising and marketing of pigs as rapidly as possible. The fact, however, that the packing has been nearly 500,000 less than last year during the short period of two months, shows very conclusively that the feed prices have not yet been a factor in the situation at all in proportion to the results expected.

The export movement of product is fairly good. With lard 2¢ a pound under last year, there is a more attractive basis for inducing foreign operations. The discount on meats is not as great, but there is quite a little discount, and this condition probably explains the fact that in two months with the large decrease in packing operations, there has been a decrease of only about 12,000,000 lbs. in the exports of meats for the period, and an actual increase of about 4,000,000 lbs. of lard.

BEEF.—Prices are steady with moderate supplies available. Demand is quiet. Demand, however, is also small. Family, \$17.50

@18.50; mess, \$14@15; extra India mess, \$29.50@30.

PORK.—The market is very steady with demand of a moderate character. Mess is quoted at \$22@22.50; clear, \$20@22, and family, \$23@24.50.

LARD.—There has been a rather quiet market this week, but a steady tone has prevailed, both here and at the West. City steam, \$10.37½; Western, \$11; Middle West, \$10.85; Continent, \$11.20; South American, \$11.75; Brazil, kegs, \$12.75; compound, 8½¢@9¢.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, Jan. 4, 1911:

BACON.—Antwerp, Belgium, 40,250 lbs.; Colon, Panama, 3,375 lbs.; Cardenas, Cuba, 11,807 lbs.; Glasgow, Scotland, 47,543 lbs.; Hamburg, Germany, 15,493 lbs.; Hamilton, W. I., 2,462 lbs.; Havre, France, 355 lbs.; Liverpool, England, 336,931 lbs.; London, England, 8,800 lbs.; Manchester, England, 48,626 lbs.; Para, Brazil, 18,138 lbs.; Puerto Padre, —, 5,067 lbs.; Rio Janeiro, Brazil, 4,472 lbs.; Vera Cruz, Mexico, 668 lbs.

HAMS.—Antwerp, Belgium, 190,000 lbs.; Cardenas, Cuba, 1,603 lbs.; Colon, Panama, 11,676 lbs.; Cartagena, Colombia, 1,236 lbs.; Ciudad Bolivar, Venezuela, 623 lbs.; Glasgow, Scotland, 236,335 lbs.; Hamilton, W. I., 5,018 lbs.; Havana, Cuba, 19,034 lbs.; La Guaria, Venezuela, 9,840 lbs.; London, England, 105,382 lbs.; Liverpool, England, 602,221 lbs.; Manchester, England, 19,600 lbs.; Paramaribo, Dutch Guiana, 4,848 lbs.; Puerto Padre, —, 5,067 lbs.; Rio Janeiro, Brazil, 4,472 lbs.; Vera Cruz, Mexico, 668 lbs.

PORK.—Colon, Panama, 15 bbls.; Glasgow, Scotland, 50 bbls.; Hamilton, W. I., 7 bbls.; Kingston, W. I., 10 bbls.; London, England, 60 bbls.; Liverpool, England, 291 bbls.; Paramaribo, Dutch Guiana, 115 bbls.; Port au Prince, W. I., 11 bbls.; Sydney, Australia, 51 bbls.

—, 4,318 lbs.; Port au Prince, W. I., 1,318 lbs.; Southampton, England, 3,102 lbs.; Tampico, Mexico, 2,187 lbs.; Vera Cruz, Mexico, 3,363 lbs.

LARD.—Antwerp, Belgium, 193,294 lbs.; Bremerhaven, Germany, 2,200 lbs.; Bremen, Germany, 80,150 lbs.; Brindisi, Italy, 12,200 lbs.; Cardenas, Cuba, 5,649 lbs.; Colon, Panama, 10,412 lbs.; Cartagena, Colombia, 28,650 lbs.; Curacao, Leeward Islands, 1,793 lbs.; Genoa, Italy, 15,750 lbs.; Glasgow, Scotland, 134,410 lbs.; Hamburg, Germany, 327,874 lbs.; Havre, France, 109,478 lbs.; Havana, Cuba, 49,361 lbs.; Hamilton, W. I., 1,125 lbs.; Koenigsberg, Germany, 32,000 lbs.; London, England, 181,700 lbs.; Liverpool, England, 369,481 lbs.; Malta, Island of, 4,187 lbs.; Manchester, England, 413,867 lbs.; Messina, Sicily, 12,300 lbs.; Newcastle, England, 3,550 lbs.; Para, Brazil, 4,000 lbs.; Port au Prince, W. I., 9,297 lbs.; Puerto Padre, —, 48,421 lbs.; Paramaribo, Dutch Guiana, 1,502 lbs.; Palermo, Sicily, 5,500 lbs.; Rio Janeiro, Brazil, 1,850 lbs.; Santa Marta, 6,550 lbs.; Stettin, Germany, 74,400 lbs.; Southampton, England, 36,450 lbs.; Savanna, Colombia, 6,000 lbs.; Sierra Leone, Africa, 7,426 lbs.; Tampico, Mexico, 1,020 lbs.; Vera Cruz, Mexico, 37,374 lbs.; West Hartlepool, England, 102,144 lbs.

LARD OIL.—Rio Janeiro, Brazil, 1,000 gals.

PORK.—Colon, Panama, 15 bbls.; Glasgow, Scotland, 50 bbls.; Hamilton, W. I., 7 bbls.; Kingston, W. I., 10 bbls.; London, England, 60 bbls.; Liverpool, England, 291 bbls.; Paramaribo, Dutch Guiana, 115 bbls.; Port au Prince, W. I., 11 bbls.; Sydney, Australia, 51 bbls.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Saturday, Dec. 31, 1910, with comparative tables:

PORK, BBLs.

To—	Week Dec. 31, 1910.	Week Dec. 30, 1909.	From Nov. 1, 1910.
United Kingdom..	465	575	4,548
Continent	923	223	1,743
So. & Cen. Am... West Indies	159	442	3,714
Br. No. Am. Col..	397	1,182	7,548
Other countries ..	576	480	2,295
Total	1,890	2,921	19,927

MEATS, LBS.

To—	Week Dec. 31, 1910.	Week Dec. 30, 1909.	From Nov. 1, 1910.
United Kingdom..	6,490,675	6,496,075	47,207,260
Continent	1,955,125	448,375	3,000,075
So. & Cen. Am... West Indies	166,200	95,200	1,450,050
Br. No. Am. Col..	181,950	265,125	2,542,165
Other countries ..	9,600	42,000
Total	7,903,550	7,304,775	54,948,550

LARD, LBS.

To—	Week Dec. 31, 1910.	Week Dec. 30, 1909.	From Nov. 1, 1910.
United Kingdom..	4,319,752	4,696,480	35,279,826
Continent	3,514,822	2,426,350	23,723,392
So. & Cen. Am... West Indies	404,300	170,400	3,540,800
Br. No. Am. Col..	867,650	788,500	9,833,750
Other countries ..	65,435	25,400	106,020
Total	11,500	26,600	335,550

Total 9,273,450 9,953,680 72,818,838

RECAPITULATION OF THE WEEK'S EXPORTS.

Pork, bbls.	Meats, lbs.	Lard, lbs.
New York	1,290	2,573,475
Boston	16	2,520,000
Philadelphia	23	160,000
Baltimore	75	91,875
New Orleans	210	135,000
Galveston	4,000
Total week	1,820	7,008,550
Previous week ..	2,315	8,226,175
Two weeks ago..	2,690	6,122,875
Cor. week last y'r	2,921	7,304,775

Total week 1,820 7,008,550 9,273,450

Previous week .. 2,315 8,226,175 11,145,706

Two weeks ago.. 2,690 6,122,875 8,361,830

Cor. week last y'r 2,921 7,304,775 9,953,680

COMPARATIVE SUMMARY OF EXPORTS.

From Nov. 1, 1910, to Dec. 31, 1910.	Same time last year.	Changes.
Pork, lbs. ... 3,985,400	4,517,800	Dec. 532,400
Meats, lbs. ... 54,948,550	66,755,365	Dec. 11,806,815
Lard, lbs. ... 72,818,838	68,608,195	Inc. 4,210,643

OCEAN FREIGHTS.

Liverpool, Per Ton.	Glasgow, Per Ton.	Hamburg, Per 100 lbs.
Beef, per tierce..... 15/	15/	@24c
Oil Cake	7/6	@13c
Bacon	15/	@24c
Lard, tierces	15/	@24c
Cheese	20/	67/24c
Canned meats	15/	67/24c
Butter	25/	67/24c
Tallow	15/	@24c
Pork, per barrel	15/	@24c

*Cargo estimated by steamship company.

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TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—The consensus of opinion seems to be that it is too soon after the first of the year to look for any movement one way or the other, as consuming interests seem to be interested in other ways at the moment. Their attitude is naturally a bearish one, and the small amount of buying at present noticeable is adding to their confidence as their waiting disposition has been rather profitable recently. Of course, there is some buying going on from time to time with the larger interests absorbing offerings spasmodically, but the general stand is to await developments. Supplies, in the meantime, are showing a slow increase with the West exhibiting relative heaviness, but, on the whole, offerings have not been in large enough volume to cause discernible pressure, and stocks on hand are not burdensome. At this season of the year it is to be expected that country lots will again make their appearance, but at present prices asked are still above those that consumers are willing to pay.

The foreign situation continues rather heavy, and at the auction sale held this week there were 1,202 casks offered. Of this amount 600 were sold at a decline of from 3d to 6d. As there was no sale a week ago the offerings represent an accumulation of two weeks, but many regard the demand as rather disappointing.

Quotations: City tallow, prime, 7½c. in hhd.; country, as to quality, and pkgs., 7½c. to 8c.; specials, 7%@8½c. nom. tcs.

STEARINE.—There has been no important change in the market during the past week and prices are steady. Demand for compound has fallen off somewhat, but is still generally conceded to be of fair proportions, and it is evident that many interests are fairly well sold ahead. This naturally makes spot offerings rather scarce, and although there seems to be a somewhat better undertone, buyers are cautious, reflecting the general waiting policy so noticeable in many other trades.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

COCONUT OIL.—No important change has come to light during the past week, with both buyers and sellers awaiting developments. Quotations: Cochin, spot, 10½@

10½c.; January shipment, 10c.; Ceylon, spot, 9%@9½c.; shipment, 9@9½c.

PALM OIL.—The undertone is slightly easier, and some concessions have been granted to dispose of oil. Trade, however, on the whole, is quiet. Prices in New York are: Prime red, spot, 7½@7¾c.; do. to arrive, 7½@7¾c.; Lagos, spot, 8½c.; do. to arrive, 8c.; palm kernels, 8½@9c.; to arrive, 8½@8½c.

CORN OIL.—Prices are well maintained with large interests offering only sparingly. Prices are quoted at \$6.90@7.

NEATSFOOT OIL.—Business is still restricted, with the season of the year mainly responsible. Quotations: For 20 cold test, 95c.; 40 do., 86c.; 40 do., water white, 82c.; prime, 69@70c.; low grade off yellow, 63c.

LARD OIL.—Present prices are restricting demand, but production continues in limited volume. Prices are quoted at 95c.

OLEO OIL.—Demand continues quiet. New York extras, 10c.

LARD STEARINE.—There is but little change noted in the situation. Buying is of a "hand to mouth character." Prices about steady at 12c.

SOYA BEAN OIL.—Market slightly firmer, especially abroad. Offerings are in smaller volume. Spot is quoted at 7½@7½c.; to arrive, 7½@7½c.

GREASE.—Dullness prevails, but supplies are not in great enough volume to be reflected in prices. Quotations in New York: Yellow, 6½@6¾c.; bone, 6½@7½c.; house, 6%@6¾c.; "B" and "A" white, 7@7½c. nominal.

GREASE STEARINE.—There is no demand of importance. Yellow, 6½@7½c., and white at 7½@7½c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, Jan. 4, 1911.

BEEF.—Antwerp, Belgium, 115 bbls.; Bremen, Germany, 20 tcs., 100 bbls.; Cardiff, Wales, 25 tcs.; Colon, Panama, 118,743 lbs., 10 bbls.; Glasgow, Scotland, 135 tcs.; Hamburg, Germany, 165 bbls.; Hamilton, W. I., 25,903 lbs., 39 bbls.; Kingston, W. I., 12 bbls.; London, England, 322,949 lbs., 25 tcs.; Liverpool, England, 226,458 lbs., 335 tcs.; Paramaribo, Dutch Guiana, 350 bbls., 10 tcs.; Port au Prince, W. I., 21 bbls.; Southampton, England, 277,039 lbs.; Sierra Leone, Africa, 10 bbls.; Trinidad, W. I., 25 bbls., 10 tcs.

OLEO OIL.—Antwerp, Belgium, 150 tcs.; Constantinople, Turkey, 100 tcs.; Deadgatch, Turkey, 25 tcs.; Glasgow, Scotland, 200 tcs.; Hamburg, Germany, 400 tcs.

Havana, Cuba, 10 tcs.; Liverpool, England, 60 tcs.; Piracur, Greece, 50 tcs.

OLEOMARGARINE.—Colon, Panama, 5,656 lbs.; Hamilton, W. I., 2,168 lbs.; Kingston, W. I., 7,000 lbs.; Santa Marta, 2,160 lbs.; Saranilla, Colombia, 1,800 lbs.; Vera Cruz, Mexico, 1,000 lbs.

TALLOW.—Antwerp, Belgium, 9,866 lbs.; Manchester, England, 45,136 lbs.

TONGUE.—Antwerp, Belgium, 15 pa.; Liverpool, England, 409 pa.

CANNED MEAT.—Antwerp, Belgium, 125 cs.; Ciudad Bolivar, Venezuela, 123 cs.; Glasgow, Scotland, 687 cs.; Havre, France, 170 cs.; Hamilton, W. I., 68 cs.; La Guaira, Venezuela, 53 pa.; London, England, 219 cs.; Manchester, England, 830 cs.; Paramaribo, Dutch Guiana, 79 cs.; Vera Cruz, Mexico, 45 bxs.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 5.—Latest market quotations on chemicals and soapmakers' supplies are as follows: 74 per cent. caustic soda, \$1.85@1.90 basis 60 per cent.; 76 per cent. caustic soda, \$1.90@2 basis 60 per cent.; 60 per cent. caustic soda, 2c. per lb.; 98 per cent. powdered caustic soda in barrels, 3c. per lb.; 58 per cent. soda ash, 90c.@\$1 basis 48 per cent.; 48 per cent. carbonate soda ash, \$1.10 per 100 lbs.; borax, 4½c. per lb.; talc, 1%@1½c. per lb.; silex, \$15@20 per ton of 2,000 lbs.; marble flour, \$7.50@8 per ton of 2,000 lbs.; silicate soda, 85c. per 100 lbs., no charge for barrels; chloride of lime in casks \$1.35, and barrels \$2 per 100 lbs.; carbonate of potash, 4½@4¾c. per lb.; electrolytic caustic potash, 88@92 per cent. at 5%@5½c. per lb.

Genuine Lagos palm oil in casks 14/1,800 lbs., 8c. per lb.; prime red palm oil in casks, 7½c. per lb.; clarified palm oil in barrels, 8½c. per lb.; palm kernel oil in casks about 1,200 lbs., 8½@9c. per lb.; green olive oil, 80c. per gal.; yellow olive oil, 95c. per gal.; green olive oil foots, 7%@8c. per lb.; peanut oil, 70c. per gal.; Ceylon cocoanut oil, 9%@9½c. per lb.; Cochin cocoanut oil, 10½@10½c. per lb.; cottonseed oil, 7%@7½c. per lb.; corn oil, 6.90@7.10c. per lb.; soya bean oil, 7½@7½c. per lb.

Prime city tallow in hogsheads, 7½c. per lb.; special tallow in tierces, 8@8½c. per lb.; oleo stearine, 9½@9¾c. per lb.; house grease, 6½@7c. per lb.; brown grease, 6½c. per lb.; yellow packer's grease, 6½@6¾c. per lb.

SOYA BEAN OIL

AND ALL SOAP MATERIALS

WELCH, HOLME & CLARK CO.

383 West St., New York

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from
The Davidson Commission Co.)

Chicago, Jan. 4.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½ @12½c.; 10@12 lbs. ave., 12½@12½c.; 12@14 lbs. ave., 11½@12c.; 14@16 lbs. ave., 11½ @11½c.; 18@20 lbs. ave., 11½@11½c. Sweet pickled, 8@10 lbs. ave., 12½c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 11½@12c.; 14@16 lbs. ave., 11½c.; 18@20 lbs. ave., 11½@12½c.

Skinned Hams—Green, 14@16 lbs. ave., 12½c.; 16@18 lbs. ave., 12½c.; 18@20 lbs. ave., 12½c.; 22@24 lbs. ave., 12½c. Sweet pickled, 14@16 lbs. ave., 12½c.; 16@18 lbs. ave., 12½c.; 18@20 lbs. ave., 12½c.; 22@24 lbs. ave., 12c.

New York Shoulders—Green, 10@12 lbs. ave., 10½c. Sweet pickled, 10@12 lbs. ave., 10½c.

Picnic Hams—Green, 5@6 lbs. ave., 9½c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9½c. Sweet pickled, 5@6 lbs. ave., 10c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9½c.

Clear Bellies—Green, 6@8 lbs. ave., 15½c.; 8@10 lbs. ave., 15c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13c. Sweet pickled, 6@8 lbs. ave., 14¾c.; 8@10 lbs. ave., 14c.; 10@12 lbs. ave., 13¼c.; 12@14 lbs. ave., 12½c.

ST. JOSEPH LIVESTOCK REVIEW.

(Special Letter to The National Provisioner.)

South St. Joseph, Mo., Jan. 3.

The new year has started off with the markets for live stock in buoyant condition, and changes in prices for the week to date have been to the benefit of the selling interest. Supplies are curtailed by the extremely cold weather. The cattle run is very light and prices for steers are 20 to 25 cents higher than at the close of business last week, while all grades of sheep show about the same advance. Best steers here sold at \$6.00, and the bulk of fat beefs went at \$5.75@6.25; cows and heifers sold at \$4.50@5 for the bulk, but there are a good many coming that are selling above the \$5 mark.

The hog supply is continuing to disappoint the buying and slaughtering interest, and the prices are running higher than they have been since the first days of November last. The outlook for the market of the near future is bullish, although it is considered that with the breakup of this severest weather of the winter there may be a material increase in supplies for a few days, and some temporary recession in prices. Today the tops sold at \$8.05 and the bulk \$7.95 @8. These prices are 20c. higher than the close last week.

In the sheep trade there has been a light supply coming of late, and prices are working upward. Good kinds of fed lambs sold at \$6.35 on the market of today. Fat ewes sold at \$3.85; choice fat light yearlings \$4.75 @5.15.

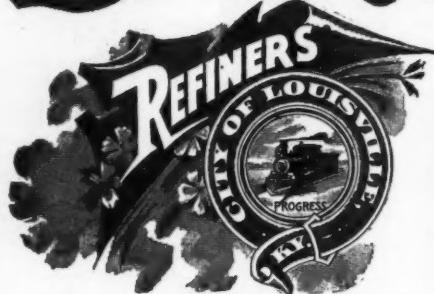
CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from
National Livestock Commission Co.)

Chicago, Ill., Jan. 4.—The ammoniate market is stronger, and there is a better tone. The buying is more general and a period of more activity is looked forward to. Sales of spot blood have been made at \$3.20, and tankage at \$2.90 and 10c., basis f. o. b. Chicago. (Complete quotations on page 37.)

Louisville Cotton Oil Co.

INCORPORATED.



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"PROGRESS" BUTTER OIL,
"PROGRESS" COOKING OIL,
IDEAL CHOICE WHITE COOKING OIL,
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CABLE ADDRESS

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TELEGRAPH COMPANY
KEEP SMILING
THESE BRANDS WILL KEEP YOU HAPPY

LICENSED AND BONDED COTTON SEED OIL WAREHOUSE IN UNITED STATES

WRITE FOR FULL INFORMATION

COTTONSEED OIL SITUATION.

(Special Report to The National Provisioner from
Asporen & Co.)

New York, Jan. 5.—The market seemed to be under pressure all the week. The January option, however, held its own up to today, when heavy liquidation took place, and prices eased off. There appears to be a strong bear combination at work at present, and selling by brokers supposed to be acting for them has been of large proportions. While buying has been good, same was not strong enough to hold prices, and bids were reduced daily. At the close of the week the market shows prices off some 6 to 12 points under last week's close. The foreign and domestic consumers have shown but little interest in cotton oil during the week, and their buying might be called nil.

The crude markets during the early part of the week were active, especially in the Valley and Texas, where heavy trading was reported at \$6.33@6.40. As the close, however, buyers seem to have withdrawn, and prices declined rapidly to \$6.20, with one of the leading refiners the most active sellers. While the difference between crude and refined has narrowed down considerably during the past week, the parity, however, is still out of line. From the looks of things conditions seem to have reversed since our last report, and it begins to look as if crude might come down to its proper level with refined. The outlook as to the course of the market for the coming week may be said to be uncertain.

PRODUCE EXCHANGE NOTES.

There was a meeting of the Cottonseed Oil Association late Friday afternoon in the Board of Managers' room of the New York Produce Exchange. A nominating committee was named for the purpose of nominating officers for the ensuing year. Other business was transacted of routine character, including the naming of a date for the semi-annual dinner of the Association.

Memberships of the Exchange are quoted at \$400. This price is nominal, but represents the price paid at the time of the last sale several weeks ago.

Mr. John Asporen is travelling through the South at present, and is not expected to return for several days. His journey is largely in the nature of a recreation trip, as recently Mr. Asporen has been an extremely busy man. He will, while on this trip, attend the convention of the National Tariff Commission Association at Washington, to which he is a delegate from the Inter-State Cotton Seed Crushers' Association.

MARTIN LEAVES VICTOR COMPANY.

It was announced this week that E. B. Martin, general manager of the Victor Cotton Oil Company, Louisville, Ky., had severed his connection with that company on the first of the year. Mr. Martin had been manager of the Victor Company for many years, and is a well-known figure in the trade.

Watch the "Wanted" page for business chances.

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COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

Trading More Active—Price Changes Small
However—Crude Holders Firm—Consuming Demand Fair—January Tenders Light—Sentiment Mixed.

The New Year was ushered in with an increase in the volume of trading in the future cottonseed oil market, although the activity failed to create any price changes of importance. This can be accounted for to some extent by the fact that switching continues to compose a good part of the transactions, and outside speculation is quiet so that erratic movements are not to be looked for unless a special incentive presents itself.

The feature, however, which attracted the most attention was the absorption of the sales, inasmuch as the lard situation, also the cotton market and events in soap fat circles were of a character not particularly encouraging to buyers of contracts. It is true that shorts have bought in fair volume some of which buying represented the undoing of hedges, while the firmness of the near months, which were absorbed by refining interests, also had a stimulating effect on the balance of the list, but nevertheless the large sales were taken care of at surprisingly small recessions.

The crude market failed to furnish any

impetus toward trading one way or the other, although the attitude of mills has been one to discourage active short selling. Prices are being maintained fairly well, and a degree of independence according to private despatches is being manifested by Southern owners. The demand from consuming interests has been fair recently, but this continues of such a character that only temporary bulges are seen, which are followed by correspondingly short periods of depression. This spasmodic buying and holding is clearly indicated in the course of crude oil values since the beginning of the season.

Following the October crash, oil in Texas sold at 50c. and declined slowly to about 44c. during the early season as crushing was progressing rapidly and stocks accumulated. The decline was brought about by the holding tendency on the part of mills, which resulted in this accumulation at the South, but as soon as the distressed selling was taken care of, owners refrained from disposing of oil rapidly and a gradual recovery set in until at present prices are quoted at 47½c. A fair business has been put through during the past several days, and with a good demand for bleachable oil at the West. Prices have held fairly steady, although there has been but little disposition on the part of

consumers to stock up. Buying of a "hand to mouth character" is still in evidence.

The steadiness on the part of the mills in holding and the unwillingness shown by consumers to stock up which causes a mixed feeling. Those bearishly inclined maintain that the situation in provision circles is such that little encouragement can be looked for, and the cautious policy which is being pursued by consuming interests will prevent any important gain in values, as at the best crude mills can only expect to work off supplies slowly. These interests maintain that present prices with the exception of last year are high, and therefore it would be natural to expect a curtailment in consumption in the event of a higher cost of oil.

It will be admitted, however, that the statistical position is a point in favor of the mills, as stocks on hand at different centers are not burdensome. Then again the price of seed is such so as to make it unprofitable in many instances to sell at concession, while it is realized that at the best a moderate crop of cotton can only be expected. From these facts the consensus of opinion is gained that fluctuations for some time will not be large, and the prediction is ventured that unless something unforeseen occurs the average price of oil will not vary materially. It is believed that soap-making interests become interested as prices near

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Oil Co.



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CAKE, ASHES,
MEAL, HULLS.

GOLD MEDALS AWARDED

Chicago, 1893.
San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.

KENTUCKY REFINING COMPANY

INCORPORATED 1885

COTTON SEED OIL

SNOWFLAKE—Choice Summer White Deodorized Oil

WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. CABLE ADDRESS "Refinery" Louisville, U.S.A.

the 7c. level, and these concerns can consume a vast quantity of oil if prices are favorable. On the other hand, there is competition to be met with if prices should advance materially, and as speculation is conspicuous by its absence, no important gain is anticipated, although there are many interests who state that light supplies at the end of the past season, the result of the cotton crop and strong statistical position, will easily result in the maintenance of values.

Deliveries of January oil so far have been in the neighborhood of 1,500 bbls., with some authorities placing the total at 2,000 bbls. These, however, are rather light for this season of the year, especially when compared with last season, and although it is certain that further notices will make their appearance as the month progresses. The attitude of refining concerns recently has been one to convince many that no undue pressure need be looked for, although some interests claim that if this month would go to a small discount as compared with others, it would not be surprising. In conservative quarters it is thought that notices to the extent of from 6,000 to 9,000 bbls. as a total may be looked for, for the balance of the delivery.

Latest advices relative to cotton crop are indicative of the fact that the extreme bullish estimates can be dispensed with. Early indications point to the next ginning report showing 400,000 to 450,000 bales, which would compare with a total for the same period last year of 289,242 bales, which amount, added to previous ginning, represented approximately 95.8 per cent. of the crop, or 9,647,000 bales ginned to January 1 last year. Up until December 13 this season 10,698,000 bales were ginned, so that a ginning report slightly over 11,000,000 bales on January 10 would not be surprising, the only difference of opinion being as to just what per cent. of the crop such a total would represent.

Closing prices, Saturday, Dec. 31, 1910.—Spot, \$7.28@7.32; January, \$7.28@7.29; February, \$7.29@7.31; March, \$7.29@7.30; April, \$7.28@7.33; May, \$7.33@7.34; June, \$7.36@7.39; July, \$7.38@7.40; good off, \$7.10@7.20; off, \$7.10@7.20; winter, \$7.80@8.25; summer, \$7.40@8.25. Sales were: January, 400, \$7.27@7.28; March, 100, \$7.30; May, 200, \$7.33@7.34; July, 1,300, \$7.38@7.39. Futures closed 2 advance to 3 decline. Total sales, 2,000. Prime crude S. E., prompt 47½c.

Monday, Jan. 2, 1911.—Holiday.

Tuesday, Jan. 3, 1911.—Spot, \$7.28@7.40; January, \$7.28@7.30; February, \$7.28@7.30; March, \$7.27@7.28; April, \$7.27@7.30; May, \$7.30@7.31; June, \$7.33@7.35; July, \$7.37@7.38; good off, \$6.80@7.20; off, \$6.60@7.30; winter, \$7.75@8; summer, \$7.35@8.25. Sales were: January, 3,400, \$7.28@7.30; February,

100, \$7.29; March, 6,400, \$7.28@7.31; May, 1,400, \$7.31@7.35; July, 1,700, \$7.38@7.41. Futures closed unchanged to 3 decline. Total sales, 14,000. Prime crude S. E., prompt 47@47½c.

Wednesday, Jan. 4, 1911.—Spot, \$7.27@7.30; January, \$7.27@7.29; February, 7.26@7.30; March, \$7.25@7.27; April, \$7.26@7.30; May, \$7.29@7.30; June, \$7.33@7.34; July, \$7.35@7.36; good off, \$7@7.30; off, \$7@7.30; winter, \$7.50@8.25; summer, \$7.40@8. Sales were: January, 500, \$7.26@7.28; March, 2,400, \$7.24@7.27; May, 4,800, \$7.29@7.31; June, 600, \$7.33@7.34; July, 7,200, \$7.34@7.36. Futures closed unchanged to 2 decline. Total sales 15,500. Prime crude S. E., prompt 47½c.

Thursday, Jan. 5, 1911.—Spot, \$7.24@7.35; January, \$7.23@7.24; February, \$7.23@7.25; March, \$7.23@7.24; April, \$7.24@7.30; May, \$7.26@7.27; June, \$7.29@7.31; July, \$7.33@7.34; good off, \$6.85@7.30; off, \$6.75@7.25; winter, \$7.50@8.25; summer, \$7.40@8.25. Sales were: January, 1,800, \$7.20@7.26; February, 200, \$7.22@7.25; March, 1,200, \$7.21@7.23; May, 3,800, \$7.24@7.27; June, 300, \$7.30; July, 2,600, \$7.30@7.34. Futures closed 2 to 4 points decline. Total sales, 9,700. Prime crude S. E., 46½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., Jan. 5.—Crude cottonseed oil, any shipment, 46½c. bid. Carolina mills are selling some crude at this price.

Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., Jan. 5.—Crude cottonseed oil, 46½c. Meal, \$25. Hulls, \$10.50, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 5.—Cottonseed oil market quiet; prime crude weak, 48½c. Prime 8 per cent. meal steady at \$24.50@24.75 per short ton. Hulls dull at \$7.75@8, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 5.—Crude cottonseed oil easier at 46½c. bid, 47c. asked. Meal barely steady at \$29, long ton, ship's side, for 8 per cent. ammonia; \$28 for 7½ per cent. ammonium. Cake dull at \$26.25, sacked, long ton, ship's side. Hulls higher at \$9.25 loose, \$11 sacked, New Orleans.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 5.—Cottonseed oil market steady; some trading for prime crude at 47c. for January. Choice loose cake, \$26.25, f. o. b. Galveston.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week up to Jan. 4, 1911, for the period since Sept. 1, 1910, and for the same period a year ago, were as follows:

From New York.

Port	For week. Bbls.	Since Sept. 1, 1910.	Same period.
Aalesund, Norway	—	—	50
Aberdeen, Scotland	—	75	—
Acajutla, Salvador	—	93	13
Alexandria, Egypt	—	317	564
Algiers, Algeria	—	48	748
Algoa Bay, Cape Colony	—	37	60
Amapala, Honduras	—	5	57
Amsterdam, Holland	—	—	50
Ancona, Italy	—	501	706
Antigua, W. I.	—	95	71
Antwerp, Belgium	—	705	685
Arica, Chile	—	228	—
Asuncion, Venezuela	—	10	—
Auckland, New Zealand	—	—	178
Azua, W. I.	—	287	—
Bahia, Brazil	—	104	38

The Procter & Gamble Co.

REFINERS OF ALL GRADES OF

COTTONSEED OIL

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Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
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OIL MILL MACHINERY**

PACKERS! NOTE these FACTS about Cleaning Hogs

Scraping vs. Beating or Steel vs. Belt

1. **Scraping** is the only correct method to remove the hair from scalded hogs. Cleaning by hand is done only with steel scrapers.

Beating the hair off is never done by hand. It would be impractical and slow work.

2. "**BOSS**" HOG SCRAPPING Machines are simple and economical to operate and maintain. They embody the principle of cleaning hogs by scraping as it is done by hand with steel scrapers.

Beating Machines are complicated and expensive to operate and maintain. The constant changes being made in styles and construction prove them still experiments with many weak points.

3. "**BOSS**" HOG SCRAPPING Machines are constructed of steel and iron. The scraper arms are made of Bessemer steel bars and the steel scraper blades can be sharpened like knives to do good work all year around.

Beating Machines have beaters made of rubber canvas belting. Their constant beating, their becoming soaked with hot flush water while at work and their shriveling when at rest, soon weakens them and makes them worthless for good work.

4. In "**BOSS**" HOG SCRAPPING Machines the steel arms by the use of springs can be set the right tension for the blades to remove the hair at all times of the year.

In **Beating Machines** the belt beaters cannot be reset and their stroke cannot be regulated. As they do good work only while new and firm and give out after short use, they must be constantly replaced by new ones. Not wearing uniform, the efficiency of the Machine is soon impaired.

5. In "**BOSS**" HOG SCRAPPING Machines the steel scrapers are at rest and their wearing parts are protected from the water and slush... The Scraper arms make only one out and one return movement for every hog passing through them.

Beating Machines have working parts exposed to the water and slush and are in constant motion. This requires much greater power, causes heavy vibration to building and fast wearing of Machines.

6. In "**BOSS**" HOG SCRAPPING Machines hogs are hooked in the jaw and drawn single file, one after the other, from scalding tub over belly scrapers through the body scrapers. This assures fast, regular and uniform scraping and cleaning.

In **Beating Machines**, where hogs are not hooked, they are tumbled into the machine. As there is no positive forward movement, there is no positive thorough cleaning or positive discharging of hogs. If a hog gets in cross ways and has not passed out of the way for the next one, they overlap each other, resulting in much delay, bad cleaning and damage to machine.

7. "**BOSS**" HOG SCRAPPING Machines have a discharge bench attached. On this the scraped hog is automatically discharged in the same order as it enters the machine, one hog following right after the other. On this bench it is finished for gambreling.

Beating Machines are not furnished with discharge bench. Hogs are either dropped or tumbled out of Machine any way they happen to come. This requires a special bench and the services of a man to catch hogs with a hook, in order to bring the heads all one way for finishing and gambreling.

8. In "**BOSS**" HOG SCRAPPING Machines one hog passes through the scrapers at a time. The next ones following as fast as they are attached to the endless chain. This takes little power, is done fast and without vibration or much wear.

In **Beating Machines**, being so much slower, a number of hogs must be kept in the Machine. This requires so much more power for every hog and causes much vibration, which wears out machines and is a detriment to the building and the machine.

9. "**BOSS**" HOG SCRAPPING Machines have very few working parts and create no vibration. They can be set and operated on any solid floor with safety.

Beating Machines having many shafts, gears, sprockets and sprocket chains, are easily and often put out of commission by the breaking of one or two gear teeth or one of the sprocket chains.

10. With "**BOSS**" HOG SCRAPPING Machines it takes the cheapest labor to remove what little hair that may be left on a few parts of the hog.

With **Beating Machines** besides removing the hair it also takes much time of a high priced mechanic to keep the complicated machinery and the fast wearing beaters in good working order.

11. In "**BOSS**" HOG SCRAPPING MACHINES the removing of hair and scurf is sanitary. It does not effect the meat which remains in its natural condition.

In **Beating Machines** the constant pounding of the beaters, it appears, has the tendency to mash the tender meat and fat, cells under-lying the softened skin, and to force the hot slush water into them through the pores, the hair channels and the cut made by the sticker.

This it seems is responsible for the complaint of meats souring, and the discarding of Beating Machines by prominent Packers. Considering above points, another important feature in favor of the "**BOSS**" HOG SCRAPPING MACHINE is its low first cost compared with cost of Beating Machines.

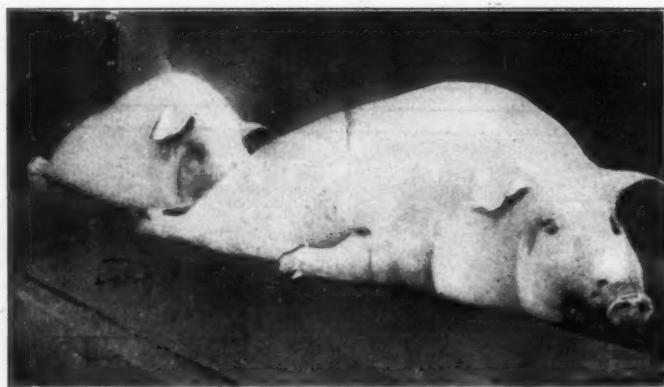
"**BOSS**" HOG SCRAPERS

are a new type; a great improvement over the old style

THE CINCINNATI BUTCHERS' SUPPLY COMPANY

1986-2008 Central Ave., Cincinnati, O.

Manufacturers



HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

Chicago.

PACKER HIDES.—A slow market continues, and there has been a lack of sales of account for over a week past. The tanners are apparently not anxious for hides at present asking prices, but, on the other hand, packers are not carrying supplies of account, and are awaiting a better inquiry and demand, and are holding prices steady. While the receipts have been moderate of late, packers look for increased cattle arrivals next week. Branded hides are generally quiet. Native steers of December take-off are dull and are openly offered at 13½c. There is, however, a lack of bids from tanners. Texas steers have been slow for over a week past with no sales, and the market is unchanged at 12½@12¾c. for heavies, 11½@11¾c. for lights, and 10½@10¾c. for extremes. Butt brands were recently claimed sold at 11¾c. for November-December by one packer, but some buyers now think that these hides did not bring better than 11½c.; 11½@11¾c. is still quoted. Colorados are ranged unchanged at 11½@11¾c. with no fresh sales, and these have been quiet for some time past in keeping with other varieties of branded hides. Branded cows continue neglected, and rule nominally unchanged at 10½c. up to 11c. asked. Native cows have also been less called for of late, with December lights still offered at 11½c. and not selling at that figure as yet. Early December heavies are offered at the nominal asking price of 12c., with no sales, and 11¾@12c. is still nominally quoted for these. Trading noted yesterday was at private terms, understood under 12c. for Decembers, possibly 11¾c. Native bulls of current salting are quoted nominally at 10½@11c., with some packers talking even more than the outside figure. April-May salting last brought 10c., and this price was from ½@¾c. under what the seller was previously talking. Branded bulls lately sold at 9½c. from Kansas City for August to date take-off. Some ask 10c.

Later.—Five thousand small packer December branded cows sold 10½c. One packer sold 6,000 December branded cows at 10¾c.; 3,000 December butt brands sold 11¾c. A packer sold a lot of extreme light native steers running back to last May at 11c. Bids of 11c. declined for small lots of December light native cows.

COUNTRY HIDES.—A firm undertone continues, and while many tanners talk bearish and are looking for declines with the approaching season for poorer hides and larger receipts, the situation is firmer than a fortnight ago, and late trading has been at better prices than formerly ruled. The chief factors that have produced the steady to firmer conditions now ruling are the closely sold up state of dealers generally, and the export inquiry and demand that recently developed. Butts are held firmer by dealers, as previously noted, but the tanners are talking that conditions are no firmer. Late January delivery are ranged around 9½@10c., and prompt shipment 10@10½c., the outside prices generally asked. Shippers in about all outside sections are firmer and more independent holders, with Ohio buffs held at 10½@10½c. Western tanners who refuse to

admit the firmer conditions now ruling claim they will not bid 9¾c. for Chicago buffs for January delivery, but it is questionable if they are obtainable at that figure. As previously noted bids of 9c. are refused for all No. 2's, and there was an unconfirmed report of a car selling at 9¾c. It is also reported that a car of South-Western all No. 2 buffs sold at 8¾c. Heavy cows are reported closely sold up, and are held strong, with dealers asking 10½c. even for late January delivery. Extremes are firm in sympathy with the better feeling generally prevailing, and up to 11½c. is asked for current receipts for late January shipment. Other quotations are down to 11c. and possibly less for poor lots running mostly or good proportion seconds. Heavy steers continue to be ranged in most quarters at 10½@11½c. as to lots. Dealers are offering for late January shipment at 11c. Bulls recently sold at 9¾c. for export, as previously stated, and holders generally ask 9½c. for late January delivery. Less than car loads are quoted about ¼c. less. Branded hides are reported inactive and unchanged at 8½@8¾c. flat for ordinary collections out of pack, including from 5 and 10 per cent. steers. Large butcher and small packer hides with larger percentage steers are held proportionately higher.

Later.—Some heavy cows reported offered 10c. for late January shipment. Small outside Western dealer sold car 25 lb. up cows 9¾c. Chicago.

HORSE HIDES.—The market continues steady. Mixed lots are quoted around \$3.85. cities at \$3.90, and countries alone about \$3.75.

CALFSKINS.—Trade keeps slack, and tanners are complaining of poor leather conditions. Packers' November-December take-off continue to be nominally held around 16c., also Chicago cities out of first salt. Outside cities and countries on a veal selection will not bring better than 15½@15¾c. as to lots. Kips are steady and unchanged on a range of 11½@12c. for countries with runners rejected. Cities are quoted at 12½@13c. and packer kip are held 12½c. up to 13c. Light calfs are unchanged at \$1.05@1.10, and deacons 85@90c.

SHEEPSKINS.—One big packer is reported to have sold his this week's production in Chicago of sheep and lambs at \$1.30, and another moved 7,500 lb. up skins, all he had on hand, at \$1.40, and accepted 96½c. for under 12 lb. stock from the Missouri River.

New York.

DRY HIDES.—No sales of common varieties have been made, and the market continues as completely dead as formerly. The stocks here are estimated by some at around 50,000 hides, which include 21,000 Bogotas, etc., 13,000 Central Americans, etc., 7,000 Puerto Cabellos, etc., and 6,300 Orinocos. There is little chance at present for any business in River Plate hides, as the views of holders and buyers here are too far apart. Some cable offerings of Chinas include 15,000 best selected Hankow cows at 11½d. per lb., and 15,000 No. 2 Hankow cows at 10½d. combined. It is believed these hides could be secured on a firm order at ¼d. less, but tanners here show little interest in Chinas around present asking figures. Further arrivals include per the S. S. Verdi, 17,523 salted from Buenos Ayres, 10,000 dry from Montevideo, and 620 dry from Bahia, also 3,137 Maracaibos, La Guayras, etc., per S. S. Maracaibo, and 1,000 Central Americans, etc., per S. S. Siberia.

WET SALTED HIDES.—There is more doing in River Plates. One cable reports sales of 4,000 Sansinena steers at 14½c., 2,000 Sansinena cows at 13½c., and 3,000 Las Palmas steers at 14½c. These prices are on the basis of c. and f., including commissions, and it is reported that all of the above sales were to Europe. Another cable gives the

price on the Sansinena cows as 13 7-16c. Brokers report sales for a week of 4,830 Havana, Mexican and Cuban hides, but it is understood that most of these consisted of lots that came in, but which were previously sold to arrive. Some of the coast Mexicans sold were at 11½c., but this price is not obtainable for more. The SS. Havana brought 2,499 bds. of Havanas.

CITY PACKER HIDES.—Less inquiry is noted for most varieties, and the tendency of the market is reported somewhat easier again. Some November and December native and branded steers are obtainable at the same prices as were last obtained for December salting alone. Part of a car of native bulls is reported sold at 10½c.

COUNTRY HIDES AND CALFSKINS.—The market is quiet on hides outside of some export inquiry, and domestic tanners are not showing much interest. Offerings are light, however, and holders are quite firm in their views. One export sale is reported of 2,000 buffs from a Western point at 10c. f. o. b. steamers, and it is understood that some other export business was also effected at the same price. One car of New York State hides has been offered at 9¾c. flat for the cows and 10½c. flat for the heavy steers. Calfskins are quiet and unchanged.

EUROPEAN MARKETS.—The market is quiet, and few sales are effected of hides, but some business has been done in calfskins. Cable advices from Europe, however, indicate that there is quite a little buying there by New York dealers, and at recent Swiss auctions dealers here were liberal operators. One tanner writes us relative to recent reports of European holders of dry calfskins being firm that he recently purchased 25,000 prime dry Austrian calf, strictly summer dry condition, heads on, short shanks, 37 and 39 lbs. average, at 39c., and that he made a bid last summer at 45½c. for the same class of skins which would not look as though the European holders were any too strong when there was some actual business in sight. The same tanner adds that he was offered Galicians the same weight as above at 38c., while some other holders ask up to 42c. for these. This tanner's views on the situation are as follows: "The facts are that we are being more strongly solicited on dry calf held by European speculators the past two weeks than at any previous time, and the way the European market looks to us is that it is going to work down to a parity with the American. It has been a slow process, but it now shows preliminary signs of getting there. The Europeans may not want to admit it, but it is a fact nevertheless that the American market is the first to move up and the first to go down, and the others invariably follow, although on the upturn the Europeans are quicker to respond than they are on the downturn."

Boston.

The tone of the market rules firm and shippers are more independent regarding their holdings. Ohio extremes are held at 11½@11¾c., and bids of 11½@11¾c. have been refused. Ohio buffs are quoted at 10½@10½c. Tanners are not bidding the top prices. Most exporters say prices are too high now for export. Southerners are unchanged, and range from 8½@9½c.

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc. to Carroll S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

Chicago Section

Be sure you're right, then—jump in the river.

Aviating may be all right, but it does not seem to be conducive to continued good health.

And now the gas company and the coal man take their innings—and, incidentally, winnings.

Advise to young men on how to succeed—providing nobody blocks your game—makes mighty good reading, but it don't get anyone much.

As it goes today. Youngfellow, greeting Oldchap: "Hello, there, kiddo! how's the game?" Oldchap: "Fine, old man, fine! how's it with you?"

Flights of fancy are safer than airships and a whole lot cheaper. He said: "Fly with me by the light of yon star, for you are the eye of my apple, you are." Oh, smooch!

Billy Bonehead remarked to his girl the other evening as they were lallygagging on the porch: "I'd kiss you if I knew how to ask you in French." "Oh; billet deux!" said the gal.

"Whatcha goin' to do wit yer money when you die?" said Bill Josh to his friend Misery Dubb. "Take it wit' me," answered Misery. "For the love of Mike," said Bill, "don't take it in paper!"

"Say, Bugz!" said Batz, "if we had some eggs, we'd have some ham and eggs, if we had some ham—huh?" "Yep!" said Bugz, "N if we had some beer, we'd have some beer, if we had some beer, to wash it down—huh?"

There ain't a whole lot of difference between the modern club-swinging young lady and the old-fashioned skillet and rolling-pin-swinging girl—that is, in the effectiveness of their respective wallops, landed on the right spot.

"Say, ma!" said little Clarence the other day, "is there anything wrong about using the word 'cofferdam'?" "Why, no, Willie. Why do you ask?" "Well, if Sis don't get rid of that cold of hers soon she'll cofferdam head off."

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Consult us if you are contemplating the construction or remodeling of a packing-house or abattoir.

William R. Perrin & Company, Chicago, U.S.A.

Saturnalia—meaning one hellova souse—is the way one newspaper guy described New Year's eve and morning in old Chi. The notorious first ward ball never in its history had anything on the New Year's carouse, and the carousists weren't red light district habitues, either!

"NEXT!" barked the lady barber out of one corner of the slit in her face at a row of squash waiting to donate their pro rata to the mattress factory. "Yew jest bet I air!" said old man Tubercular Hogg, from Lumpy Jaw Hollow, as he ambled up to the chair with a smile on his mug like a crushed egg.

Out in Nebrasky the other day our old pal Carl Aldrich, manager for the Morton-Gregson plant, celebrated with his wife their twenty-fifth wedding anniversary by entertaining a large party of friends at their home. Lots of his Chicago friends would have liked to be there, for there are no flies on Carl, especially on top! They slide off that polished dome just as easily as trouble slides off the jolly Carl's shoulders.

FACTS ABOUT MORRIS FIRE.

Considerable discussion has arisen over the cause of the collapse of the walls of a part of the Morris plant at the recent fire, killing so many firemen. The first report was an ammonia explosion, which was ridiculous. Then it was said the expansion of air in the coolers due to heat caused the walls to bulge. Theodore Vilter, the manufacturer of refrigerating machinery, and head of the American Association of Refrigeration, made a thorough investigation, and he declares that the wall was pushed out, not by an explosion, but by heavy tierces that rolled against it on an incline formed by the burned timbers of the building. This report, in part, reads as follows:

"Immediately upon reading the first press reports of the appalling calamity at the stockyards, which resulted in the loss of many precious lives, I left my business in

Milwaukee to make a personal investigation on the ground, with a view of learning, if possible, whether the fire and the consequent loss of life was in any way chargeable to the use or misuse of ammonia in any of its several forms, as was charged.

The building in which the fire raged and the falling outward of the wall which caused the fatalities was refrigerated by pipes containing, not ammonia in any form, but cold salt brine. There is not now, nor was there before the fire, any ammonia pipe or tank nearer than 150 feet from the ruins.

The wall which caused the fatalities was forced outward by a large number of heavy tierces stored on the floors of the building rolling against it on an incline afforded by the partly burned joists dropping from their supports in the wall. The explosion followed the collapse of the wall and was caused by the mixture of the in-rushing air with the gases being generated by the burning grease, wood, meat and other material in the house.

MID-WEEK PROVISION REVIEW.

(Special Letter to The National Provisioner from L. J. Schwabacher & Co.)

Chicago, Ill., Jan. 4.—Provisions have mystified the oldest and most seasoned traders in their calculations for the past week. The hogs are not coming in as looked for during the early part of the winter, and are still falling behind last year's light run, the price advancing to \$8.25, while provisions, particularly the May option, have gradually worked down to the basis of about \$7.25 for live hogs. There are some hog cholera reports through parts of Illinois and Indiana which should certainly bring to market more of the live animals. We are experiencing a very cold wave at present, and if we do not get a good run of hogs within the next week it will show that they are not ready for market.

PLEASED WITH "BOSS" HOG HOIST.

The new Louisville Packing Company, of Louisville, Ky., formerly Cudahy's plant, has lately installed a "Boss" jerkless hog hoist. On Dec. 24 they wrote the Cincinnati Butchers' Supply Co. as follows: "We have had your hog hoist in operation for a short time and find it very satisfactory indeed: the fact is, we think it is superior to any other machine of its character, and would not be without it."

A Smooth Article

We make the best and smoothest

BURLAPING SKEWERS

in the world. Our prices are the lowest.

OUR LAMB SKEWERS

are WHITE and SMOOTH

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PITTSBURG BUTCHERS & PACKERS SUPPLY CO., Pittsburg, Pa.

Satisfy Your Trade

Buy Morris & Company Boned and Fatted Hams

ROLLED READY FOR BOILING

Also Manufacturers of the Celebrated Supreme Brand Boiled Hams. The Ham with a Supreme Flavor When Ordering Specify this Brand. It's Always Safe to Say "Supreme"

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TANKWATER

Any house producing upwards of 3,000 gallons of tankwater daily should install a Double Effect Evaporator for the manufacture of concentrated tankage. Such an equipment will pay for itself in less than a year. It is important that the apparatus should be of the simplest type possible both as concerns operation and maintenance. These requirements are excellently fulfilled by the

ZAREMBA PATENT EVAPORATOR

which combines the proved results of old practice with the latest and best improvements. This machine is built for long life and hard service and can be depended upon to run with a minimum amount of attention and repairs.

Inquiries in regard to our specialty or concerning the TANKWATER PROPOSITION in general should be addressed to

ZAREMBA CO.

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Made with special reference to use in Ice and Refrigerating Plants, producing the least deposit for amount of work done



COCHRANE CHEMICAL CO.

40 CENTRAL ST., BOSTON, MASS.

AGENCIES

Baltimore, Md., T. H. Butler, 511 Equitable Building.
Chicago, Ill., James H. Rhodes & Co., 162 W. Kinzie St.
Cleveland, O., The Harshaw, Fuller & Goodwin Co.
Little Rock, Ark., J. Rudy Smith, 321 E. Markham St.
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.
Oklahoma City, Okla., Water Witch Mfg. Co.

Washington, D. C., Leckie & Burrow, Hibbs Building.

Philadelphia, Pa., Robert Keller, 334 North Third St.
Pittsburg, Pa., Pittsburg Calcium Chloride Works,
Rebecca St. & Western Ave., North Side. Bell
Phone, 23 Brady.
Seattle, Wash., Northwest Ice Machine Co., 516
First Ave., South.

January 7, 1911.

CHICAGO LIVE STOCK

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 26	12,612	551	23,272	3,872
Tuesday, Dec. 27	2,959	437	13,589	8,608
Wednesday, Dec. 28	14,020	925	22,963	18,882
Thursday, Dec. 29	6,659	1,103	25,590	12,720
Friday, Dec. 30	1,228	306	15,061	3,769
Saturday, Dec. 31	200	9,000	1,000	

Total this week	36,687	3,422	110,365	48,551
Previous week	53,708	5,731	136,108	84,580
Cor. week, 1909	60,333	3,933	102,591	52,481
Cor. week, 1908	51,310	4,481	175,577	68,416

SHIPMENTS.

Monday, Dec. 26	4,719	...	5,140
Tuesday, Dec. 27	2,466	2	2,988	1,323
Wednesday, Dec. 28	6,239	20	3,416	841
Thursday, Dec. 29	3,948	86	6,665	1,970
Friday, Dec. 30	2,151	58	5,095	247
Saturday, Dec. 31	200	5	2,000	200

CHICAGO TOTAL RECEIPTS LIVESTOCK.

Cattle.	Hogs.	Sheep.
Year to Dec. 31, 1910	3,052,938	5,386,858
Same period, 1909	2,929,805	6,619,018
	4,441,424	

Combined receipts of hogs at eleven points:

Week ending Dec. 31, 1910	424,000
Week previous	446,000
Year ago	338,000
Two years ago	555,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

Cattle.	Hogs.	Sheep.
Week to Dec. 31, 1910	103,400	238,100
Week ago	131,000	302,700
Year ago	134,800	225,700
Two years ago	130,200	419,500

CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Dec. 31, 1910:	19,800
Armons & Co.	19,800
Swift & Co.	18,500
S. & S. Co.	8,400
Morris & Co.	5,100
Anglo-American	4,400
Boyd & Luham	5,500
Hammond	5,500
Western P. Co.	4,200
Boeve & Co.	1,500
Roberts & Oake	3,800
Others	15,800
Totals	87,500
Previous week	87,800
Year ago	78,000
Two years ago	134,100

WEEKLY AVERAGE PRICE OF LIVESTOCK.

Cattle.	Hogs.	Sheep.	Lambs.
Week Dec. 31, 1910	\$6.05	\$7.50	\$3.80
Last week	6.00	7.77	3.80
Year ago	5.93	8.41	5.20
Two years ago	6.20	5.81	4.35
Three years ago	5.30	4.55	4.55

CATTLE.

Good to prime beefs	\$0.25@7.00
Fair to good beefs	5.50@6.25
Common to fair beefs	4.75@5.75
Inferior killers	4,000@4.75
Common to fancy yearlings	5.75@7.25
Good to choice cows	4.25@5.00
Canner bulls	2.50@3.25
Fair to good calves	7.00@7.75
Good to choice calves	7.50@8.50
Heavy calves	4.50@5.00

Feeding steers	4.50@5.50
Stockers	3.25@4.50
Medium to good beef cows	3.50@4.25
Common to good cutters	3.00@3.85
Inferior to good canners	2.35@2.85
Good beef heifers	4.25@5.25
Butcher bulls	4.75@5.00
Bologna bulls	4.00@4.25

HOGS.

Prime heavy butchers, 240 to 300 lbs.	\$7.85@7.95
Prime heavy, 300 to 400 lbs.	7.80@7.95
Choice light-wt. butchers, 180 to 220 lbs.	7.90@8.00
Heavy packing, 280 lbs. and up.	7.80@7.85
Choice light, 180 to 190 lbs.	7.85@7.95
Mixed packing, 200 lbs. and up.	7.80@7.90
Light mixed, 180 to 200 lbs.	7.80@7.90
Rough, heavy packers	7.50@7.75
Pigs, 110 lbs. and under	7.00@8.25
Pigs, 110 to 130 lbs.	7.25@7.75
Boars	3.50@5.00
*Stags	7.00@8.00

*All stags subject to 80 lbs. dockage.

SHEEP.

Feeding and breeding ewes	\$3.00@3.25
Native lambs	5.00@6.60
Native ewes	3.00@3.50
Fed western lambs	5.00@6.60
Fed western wethers	3.50@4.25
Feeding yearlings	4.00@4.50
Fed yearlings	4.25@5.00

CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, DECEMBER 31, 1910.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
January	\$19.67 1/2	\$19.70	\$19.60	\$19.65
May	18.80	18.87 1/2	18.70	18.82 1/2
LARD—(Per 100 lbs.)—				
January	10.52 1/2	10.52 1/2	10.42 1/2	10.45
May	10.17 1/2	10.25	10.15	10.20
RIBBS—(Boxed, 25c. more than loose)—				
January	10.35	10.35	10.27 1/2	10.32 1/2
May	9.80	9.87 1/2	9.77 1/2	9.82 1/2

MONDAY, JANUARY 2, 1911.

Holiday. No market.

TUESDAY, JANUARY 3, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
January	10.52 1/2	10.53	10.40	10.42 1/2
May	10.32 1/2	10.35	10.15	10.17 1/2
LARD—(Per 100 lbs.)—				
January	10.42 1/2	10.42 1/2	10.37 1/2	10.42 1/2
May	10.15	10.15	10.10	10.12 1/2
JULY	29.97 1/2
RIBBS—(Boxed, 25c. more than loose)—				
January	10.55	10.40	10.35	10.37 1/2
May	9.80	9.82 1/2	9.75	9.80

WEDNESDAY, JANUARY 4, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
January	10.52 1/2	19.60	19.50	19.57 1/2
May	18.75	18.75	18.65	18.70
LARD—(Per 100 lbs.)—				
January	10.42 1/2	10.42 1/2	10.37 1/2	10.42 1/2
May	10.15	10.15	10.10	10.12 1/2
JULY	29.97 1/2
RIBBS—(Boxed, 25c. more than loose)—				
January	10.55	10.40	10.35	10.37 1/2
May	9.80	9.82 1/2	9.75	9.80

THURSDAY, JANUARY 5, 1911.

PORK—(Per bbl.)—	Open.	High.	Low.	Close.
January	10.55	10.77	10.65	10.75
May	18.62	18.87	18.62	18.80
July	18.50	18.60	18.50	18.55
LARD—(Per 100 lbs.)—				
January	10.35	10.52	10.35	10.45
May	10.07	10.22	10.07	10.15
July	10.00	10.10	10.00	10.02

BIBS—(Boxed, 25c. more than loose)—

January	10.37	10.52	10.37	10.50
May	9.77	9.92	9.77	9.90

FRIDAY, JANUARY 6, 1911.

PORK—(Per bbl.)—	19.75	20.30	19.75	20.22 1/2
May	18.80	19.17 1/2	18.75	19.12 1/2

LARD—(Per 100 lbs.)—

January	10.45	10.65	10.50	10.62
May	10.15	10.17 1/2	10.15	10.12 1/2

BIBS—(Boxed, 25c. more than loose)—

January	10.45	10.87 1/2	10.45	10.80
May	9.87 1/2	10.12 1/2	9.87 1/2	10.07

†Bid. †Asked.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Good native steers	10	@ 11 1/2
Native steers, medium	9 1/2	@ 10
Heifers, good	9 1/2	@ 10
Cows	7 1/2	@ 8
Hind Quarters, choice		@ 12 1/2
Fore Quarters, choice		@ 8 1/2

Beef Cuts.

Cow Chucks	5 1/2	@ 6
Steer Chucks	7 1/2	@ 8 1/2
Boneless Chucks		@ 6 1/2
Medium Plates	5 1/2	@ 6 1/2
Steer Plates	7	@ 7
Cow Rounds	7	@ 7 1/2
Steer Rounds	9	@ 9 1/2
Cow Loins	8	@ 10
Steer Loins, Heavy	14 1/2	@ 15
Beef Tenderloins, No. 1	6 1/2	
Beef Tenderloins, No. 2	18	@ 20
Strip Loins	8	@ 9
Sirloin Butts	11	@ 11 1/2
Shoulder Clods	8 1/2	@ 9
Rolls	11	
Rump Butts	9 1/2	@ 11
Trimmings	7	@ 7
Shank	2 1/2	@ 5 1/2
Cow Ribs, Common, Light	6 1/2	
Cow Ribs, Heavy	9	
Steer Ribs, Light	10	
Steer Ribs, Heavy	11 1/2	
Loin Ends, steer, native	12	
Loin Ends, cow	10 1/2	
Hanging Tenderloins	9	@ 12
Flank Steak	9	@ 4
Hind Shanks		@ 4

Beef Offal.

Livers		@ 5
Hearts		@ 6
Tongues	13	@ 14
Sweetbreads		@ 20
Ox Tail, per lb.	5	@ 6
Fresh Tripe, plain		@ 4
Fresh Tripe, H. C.		5 1/2
Brains	5	@ 6
Kidneys, each		@ 4 1/2

Veal.

Heavy Carcass Veal	8 1/2	@ 9
Light Carcass	13 1/2	@ 14
Good Carcass	13 1/2	@ 15
Good Saddles		@ 12
Medium Racks		@ 13
Good Racks		@ 13

Veal Offal.

Brains, each		@ 4
Sweetbreads		@ 45
Plucks	30	@ 35
Heads, each	18	@ 20

Lamb.

Medium Caul		@ 8 1/2
Good Caul		@ 9
Round Dressed Lambs		@ 10 1/2
Saddles, Caul	11	
R. D. Lamb Racks	9	
Caul Lamb Racks	8	
R. D. Lamb Saddles	12	
Lamb Fries, per pair	6	
Lamb Tongues, each	5	
Lamb Kidneys, each	2	

Mutton.

Medium Sheep		@ 7
Good Sheep		@ 9
Medium Saddles		@ 8
Good Saddles		8 1/2
Medium Racks		6
Good Racks		6
Mutton Legs		9 1/2
Mutton Loin	7	
Mutton Stew	5	
Sheep Tongues, each	3	
Sheep Heads, each	6	

Fresh Pork, Etc.

Dressed Hogs	11	@ 11 1/2
Pork Loins	14	
Leaf Lard	11 1/2	
Tenderloins	22	
Spare Ribs	11 1/2	
Butts	13	
Hocks	8	
Trimmings	8 1/2	
Extra Lean Trimmings	9	
Tails	6 1/2	
Snots	6 1/2	
Pigs' Feet	4 1/2	
Pigs' Heads	6 1/2	
Blade Bones	6	
Blade Meat	8 1/2	
Cheek Meat	9 1/2	
Hog Livers, per lb.	2	
Neck Bones	3 1/2	
Skinned Shoulders	11 1/2	
Pork Hearts, each	5 1/2	
Pork Kidneys, per lb.	4 1/2	
Pork Tongues	12	
Slip Bones	5	
Tail Bones	6 1/2	
Brains	6	
Backfat	10 1/2	
Hams	12 1/2	
Calas	11 1/2	
Calas	11	
Calas	16	
New York Shoulders, 8@12 lbs., avg.	12 1/2	
Breakfast Bacon, fancy	24	
Wide, 10@12 avg., and strip, 5@6 avg.	18 1/2	
Wide, 6@8 avg., and strip, 3@4 avg.	19	
Rib Bacon, wide, 8@12 strip, 4@6 avg.	15	
Dried Beef Sets	16	
Dried Beef Insides	18	
Dried Beef Knuckles	18	
Dried Beef Outsidess	15 1/2	
Regular Boiled Hams	20	
Smoked Boiled Hams	21	
Boiled Calas	16	
Cooked Loin Rolls	23	
Cooked Roiled Shoulders	16	

SAUSAGE.

Columbia Cloth Bologna	@ 9
Bologna, large, long, round, in casings	@ 10 1/2
Choice Bologna	@ 11
Vennas	

THE NATIONAL PROVISIONER.

SAUSAGE CASINGS.

F. O. B. CHICAGO.

Frankfurters	@ 11
Blood, Liver and Headcheese	@ 9
Tongue	12 1/2
Minced Sausage	12
Luncheon Sausage, cloth parame	14
New England Sausage	14
Compressed Luncheon Sausage	14
Special Compressed Ham	14
Berliner Sausage	12 1/2
Boneless Butts in casings	20
Oxford Butts in casings	17 1/2
Polish Sausage	11
Garlic Sausage	11
Country Smoked Sausage	12 1/2
Farm Sausage	14
Pork Sausage, bulk or link	10 1/2
Pork Sausage, short link	11 1/2
Boneless Pigs' Feet	8
Hams, Bologna	13 1/2

Summer Sausage.

Best Summer, H. C., Medium Dry	@ 23 1/2
German Salami, Medium Dry	20 1/2
Italian Salami	24 1/2
Holsteiner	15 1/2
Mettwurst, New	11
Fraser	17 1/2
Monarque Cervant, H. C.	20 1/2

Sausage in Oil.

Smoked Sausage, 1-50	\$5.50
Smoked Sausage, 2-20	5.00
Bologna, 1-50	5.00
Bologna, 2-20	4.50
Frankfurt, 1-50	5.00
Frankfurt, 2-20	5.00

VINEGAR PICKLED GOODS.

Pickle Pigs' Feet, in 200-lb. barrels	\$12.00
Pickled Plain Tripe, in 200-lb. barrels	6.50
Pickle H. C. Tripe, in 200-lb. barrels	7.75
Pickle Ox Lips, in 200-lb. barrels	15.00
Pickled Pigs' Snouts, in 200-lb. barrels	82.00

CORNED, BOILED AND ROAST BEEF.

Per doz.	
1 lb., 2 doz. to case	\$1.95
2 lbs., 1 or 2 doz. to case	3.50
6 lbs., 1 doz. to case	13.75
14 lbs., 1/2 doz. to case	30.25

EXTRACT OF BEEF.

Per dos.	
1-oz. jars, 1 doz. in box	\$2.25
2-oz. jars, 1 doz. in box	3.55
4-oz. jars, 1 doz. in box	6.50
8-oz. jars, 1/2 doz. in box	11.00
16-oz. jars, 1/2 doz. in box	22.00
2, 5 and 10-lb. tins	\$1.75 per lb.

BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. bbls.	—@—
Plate Beef	—@—
Prime Mess Beef	—@—
Extra Mess Beef	—@—
Beef Hams (220 lbs. to bbl.)	—@—
Rump Butts	16.50
Mess Pork	21.00
Cooking Oil, per gal., in barrels	60
Barrels, 1/4c. over tierces; half barrels, 1/4c. over tierces; tubs and palls, 10 to 80 lbs., 1/4c. to 1c. over tierces.	—@—

LARD.

Pure leaf, kettle rendered, per lb., tcs.	@ 13%
Pure lard	@ 12%
Lard, substitutes, tcs.	10
Lard, compound	9 1/2%
Cooking oil, per gal., in barrels	60
Barrels, 1/4c. over tierces; half barrels, 1/4c. over tierces; tubs and palls, 10 to 80 lbs., 1/4c. to 1c. over tierces.	—@—

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chi-	15 1/2@18 1/2
Cago	14@18

Cooks' and bakers' shortening, tube.	13 @ 14
—@—	

DRY SALT MEATS.

(Boxed. Loose are 1/4c. less.)	
Clear Bellies, 14@16 avg.	13 1/2
Clear Bellies, 18@20 avg.	13
Rib Bellies, 18@20 avg.	12 1/2
Fat Backs, 12@14 avg.	10 1/2
Regular Plates	10
Short Clears	—@—
Butts	8 1/2

Bacon meats, 1/2c. to 1c. more.	18 1/2
Wide, 6@8 avg., and strip, 3@4 avg.	19
Wide, 6@8 avg., and strip, 3@4 avg.	15
Rib Bacon, wide, 8@12 strip, 4@6 avg.	15
Dried Beef Sets	16

Dried Beef Inside	18

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from
National Livestock Commission Co.)

Union Stock Yards, Chicago, Jan. 4.

The new year opened up with a moderate supply on Monday, actual receipts being 24,411 head. A fair percentage of choice heavy steers sold from \$6.60@\$7; the extreme top of \$7.10 being paid for a load that averaged 1,415 lbs. The demand was especially strong for medium-priced, weighty cattle, weighing 1,200@1,400 lbs., selling \$5.75@6.50. Tuesday's run of 5,746 cattle included a fairly good sprinkling of good to choice steers, besides the usual quota of medium to pretty good kinds, and everything met with a strong demand, especially from local packers. Today (Wednesday) receipts of cattle were estimated at 17,000 to 20,000. The steer trade opened active and strong, and in many cases 10c. higher, but eased off, especially on the heavy cattle, and the trade is finishing weak.

Receipts of butcher-stuff have been quite moderate this week, and to-day's trade is 10 @15c. higher, and we have regained all of our bad slump of two weeks ago, as we predicted in our last week's report. The market is as high as any time this fall, and we see no reason why we will not have high prices from now on for butcher-stuff. The bull market is strong at last week's prices, and we quote good to choice heavy bolognas as high as \$4.60 and a very good demand at these prices. Good butcher and export bulls are also in good demand and selling at good, strong prices. The calf market is about steady with a week ago. Bulk of the calves sold yesterday at \$8.75@9, with an occasional bunch at 9c. Heavy calves are comparatively scarce and sold the highest of the year.

The light run of hogs this week was caused to some extent no doubt by the holiday and by slippery roads in parts of the country. Under favorable conditions, it is not likely we would have had a very heavy run. Receipts to-day 24,000 and the market ruled strong to 5c. higher. At the present writing it looks as though the close might be easy; bulk selling at \$8.15@8.25, with the top at \$8.30. Outlook rather strong. Of course, we will have set-backs from time to time, but believe any sharp declines that take place will be recovered in short order, and think the tendency will be towards a little higher level of prices.

Salesmen have been thankful for a fairly active market in this department since the opening of the week. The demand has strengthened on all grades, and prices are well up to the "high point" of the season. It looks as though the real low spots have gone by for this year, although there is a liberal number still in feeders' hands to be marketed within the coming 30 to 40 days. We quote: Good to prime wethers, \$4.25@4.60; fat ewes, \$4@4.25; poor to medium ewes, \$3.25@3.75; cull ewes, \$2.50@3; fat light yearlings, \$5.50@5.75; fat heavy yearlings, \$5@5.40; good to prime lambs, \$6.35@6.65; poor to medium lambs, \$5.75@6.25; cull lambs, \$4.50@5.25.

ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Jan. 4.

The new year's cattle trade opened up with a supply of 3,600 head, which included a fair proportion of beef steers. A load of good yearling steers and heifers weighing 1,062 lbs. topped the day's market at \$6.80. On Tuesday's market some 1,540-lb. beeves topped at \$6.70, others \$6.60, bulk of the good heavy steers bringing \$6.25@6.40. On today's market the top was \$6.60 on some 1,530-lb. steers, bulk of the medium heavy

kinds selling at \$6@6.40. Cow and heifer trade has been a lively affair this week, heifers topping at \$6.25 and cows at \$5.75. Quarantine receipts for the week number around 2,200, and the market has followed pretty closely the general trend of the native conditions. Texas and Oklahoma have been pretty well represented, prices ranging all the way from \$5.10 to \$6.35. The top of \$6.35 was made on a shipment of Oklahoma beeves Monday.

The hog market opened up with initial sales 5c. higher and closing with an addition of 5@10c. on Saturday's prices. A load of medium weight hogs topped the market at \$8.20, and bulk of the supply brought \$8@8.10. A further increase in prices attended Tuesday's market, all grades, including pigs and lights, which on Monday received little of the advance, meeting about a uniform demand. The top was \$8.27@8.20, bulk \$8.10@8.20, which prices made the market on a higher basis than it had been for several weeks. Today's (Wednesday) receipts put the week's total up to around 34,000 head. Top was \$8.25, bulk bringing \$8.10@8.20, and the market was about steady with the average sales of Tuesday.

So far this week the sheep market has been on the up grade. Monday's receipts contained some Colorado and Kansas lambs, the latter topping the market at \$6.50, and weighed 77 lbs., market in general being 10@15c. higher than last week's close. Tuesday's lamb deals were made at about steady figures, but sheep and yearlings went 10@15c. higher. Some Western yearlings topped at \$5.35 and Mexican sheep brought \$4.25. Today (Wednesday) the market made an advance of 10@15c. throughout. Lambs topped at \$6.60, and some Western yearlings sold at \$6.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Jan. 3, 1911.

Bad weather yesterday kept a good many shippers from loading, and the supply today on the cattle market was light for Tuesday, 7,000 head. Prices advanced anywhere from strong to 10c. today, and good heavy fed steers are said to be a quarter higher than the middle of last week. Prime steers sell at \$6.30@6.50, and short fed steers generally at \$5.75@6.25, a string of fair to good Nebraska steers here today at \$6, after passing up a bid of \$5.85 in St. Joseph yesterday. Butcher stuff is getting up into stiff values, most of the cows at \$3.75@5, heifers at \$4.25@6, bulls \$4@5.25, veal calves \$6@8.50. Advancing prices on fat cattle are stimulating demand for country grades, and prices on same look remunerative, stock steers selling almost as high as feeders, at \$4@5.40, feeders \$4.75@5.60.

Hog run today is 6,000 head, and the market is 15c. higher. Orders were of an urgent nature, and the final close was a shade weaker. Bulk of the supply sold at \$7.95@8.05, and the top was \$8.05, all weights bringing the price. Shortage in hog supplies continues, and no signs of any relief are in sight. Prospective receipts for January are

less than 200,000 head, which is only 40 per cent. of the run three years ago in January, when more than half a million hogs arrived here. With such a prospect, owners feel they have cause for not being afraid of much of a break, and are inclined to feed for weight at present corn prices.

Sheep and lambs are coming a little more freely this week, 8,000 here today, but the market is strong to 10c. higher. Kansas fed lambs brought \$6.25 today, which is not quite the limit for choice lambs, yearlings worth \$4.75@5.50, according to weight and quality, wethers generally at \$4@4.30, ewes \$3.60@4. Lambs sold a little lower yesterday, sheep held steady, and this description will likely fit a good many markets this winter on account of the larger number of lambs feeding.

Sales to local killers last week were as follows:

	Cattle.	Hogs.	Sheep.
Armour	2,618	10,055	3,889
Fowler	1,247	1,806
S. & S.	3,250	5,408	2,793
Swift	3,680	7,733	3,779
Cudahy	2,602	5,218	2,819
Morris & Co.	3,677	3,873	4,126
Butchers	154	215	10
Total	17,228	32,502	19,222

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, So. Omaha, Jan. 3.

Cattle supplies during the holiday week were of the usual rather small proportions, and largely for this reason the market developed considerable strength. Closing prices for both beef steers and cow stuff showed advances of 15@25c., and trading was lively practically all the time. Packers continue to favor the light and handy weight cattle, and these sell to the best advantage, while heavy bees have been hard to move at anything like satisfactory figures. The range for beef steers is practically from \$4.75@6.50, the bulk of the fair to good 1,050 to 1,300-lb. bees going around \$5.60@6.20. Cows and heifers are selling at a range of \$3.25@5.25, the bulk of the fair to good butcher and beef stock around \$3.85@4.50.

Bullish conditions feature the hog market, and prices have been advancing on account of very small receipts. Advices from the country are to the effect that supplies are not likely to show any increase for some time. The disposition is to hold the hogs as long as possible on cheap feed. Light and butcher weight loads command the usual premium, but it is hogs that the packers want, and they are not so particular on the score of quality as they were a short time ago. With only 1,100 hogs here today, owing to a blizzard in the West, the market was 10@15c. higher. Tops brought \$8.10, as against \$7.90 a week ago, and the bulk of the trading was at \$7.90@8.05, as against \$7.65@7.90 on last Tuesday.

There has been no great change in the sheep market for several days, but the trend of values has been upward. Packers want the fat stock, and with only moderate offerings the trade is active and firm right along. Lambs are quoted at \$5.50@6.25; yearlings, \$4.30@5.20; wethers, \$3.60@4.20, and ewes, \$3.25@4.10.

[Additional Livestock Reviews on page 26.]

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GET OUR PRICES

Postal Telegraph Bldg., CHICAGO

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, Jan. 6.—Market quiet; Western steam, \$10.90; Middle West, \$10.85; city steam, \$10.50@\$10.75; refined Continent, \$11.20; South American, \$11.75; Brazil, kegs, \$12.75; compound, 8½@9½c.

Liverpool Markets.

Liverpool, Jan. 6.—(By Cable).—Beef, extra India mess, 126s. 3d. Pork, prime mess, 107s. 6d.; shoulders, 58s.; hams, short clear, 60s. Bacon, Cumberland cut, 60s.; long clear, 28@34 lbs., 64s.; 35@40 lbs., 64s.; backs, 60s. Tallow, no stock. Turpentine, 56s. 6d. Rosin, common, 15s. 4½d. Lard, spot prime Western, 53s. 6d. American refined in pails, 55s. 3d. Cheese, Canadian, finest white new, 56s. 6d.; colored, 58s. 6d. American lard (Hamburg), 50 kilos, 52½ marks. Tallow, Australian (London), 34s. Cottonseed oil, colored, loose (Hull), 28s. 10½d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

After opening easier on lower hogs, prices developed strength on buying by packers.

Tallow.

Trading is of small proportions, with city tallow quoted at 7½c.

Oleo and Lard Stearine.

Demand is rather quiet. Market quoted at 9½@9¾c.

Cottonseed Oil.

Higher lard and a steadier crude market induced short covering in the early trading. Market closed firm, with evidence of good buying by brokers, thought to be acting for leading refiners. Crude oil also developed further strength in the afternoon, and aside from pressure of hedge sales and profit-taking, offerings were light. Sales, 10,400 bbls. Spot oil, \$7.27@7.50. Crude, prompt, 47@47½c. per gal. Closing quotations on futures: January, \$7.20@7.31; February, \$7.27 @7.31; March, \$7.30@7.31; April, \$7.32@7.35; May, \$7.35@7.36; June, \$7.36@7.40; July, \$7.40@7.41; good off oil, \$6.80@7.30; off oil, \$7@7.25; winter oil, \$7.50@8; summer white, \$7.50@8.

FRIDAY'S LIVESTOCK MARKET.

Chicago, Jan. 6.—Market slow, 5c. lower; quality fair; bulk of prices, \$7.95@\$8.05; mixed and butcher's, \$7.75@\$8.10; heaviest, \$7.75@\$7.85; light weight, \$7.75@\$8.05; rough, \$7.75@\$7.85; Yorkers, \$7.90@\$8.05; pigs, \$7.50 @\$8.05; cattle weak; beeves, \$4.65@7; cows and heifers, \$2.60@6.30; Texas steers, \$4.25 @\$5.40; stockers and feeders, \$3.75@\$5.80; Westerns, \$4.30@6. Sheep market steady; natives, \$2.60@4.50; Western, \$2.75@4.50; yearlings, \$4.75@5.80; lambs, \$5@6.55.

Kansas City, Jan. 6.—Hog market 5c. lower, \$7.45@7.95.

East Buffalo, Jan. 6.—Hog market lower, \$8.00 on sale at \$8.40@8.60.

St. Louis, Jan. 6.—Market generally lower, \$7.95@8.15.

Omaha, Jan. 6.—Hogs slow, \$7.60@7.80.

Indianapolis, Jan. 6.—Hogs steady, \$8@8.15.

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, Jan. 5.—The new year opens without any strength in the oleo oil markets, particularly so in the lower grades, which are hard to move, and for which the inquiry is very light, but the production of extra oleo is well taken care of. The market for neutral lard is steady, but inquiries come in for prompt shipment only, and it is evident that Europe has no faith in the future course of the lard market, seeing that they are not inclined to take hold of futures. The situation in butter oil is very much like it is in neutral lard; good demand for prompt shipment, but few inquiries for future shipment; and the future course of all animal fat will depend largely on the hog arrivals, which have been disappointing so far, and will perhaps not come in large volume until late in the winter or early spring.

[Additional Market Reports on page 28.]

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Dec. 31, 1910:

CATTLE.

Chicago	16,964
Kansas City	17,228
Omaha	8,416
St. Joseph	9,126
Cudahy	250
Sioux City	1,847
South St. Paul	1,145
Indianapolis	2,651
New York and Jersey City	15,342
Philadelphia	3,516
Pittsburg	4,097

HOGS.

Chicago	85,054
Kansas City	40,502
Omaha	24,033
St. Joseph	19,510
Cudahy	7,580
Sioux City	11,811
Ottumwa	7,031
Cedar Rapids	13,090
South St. Paul	11,592
Indianapolis	13,195
New York and Jersey City	29,140
Philadelphia	3,490
Pittsburg	25,800

SHEEP.

Chicago	44,261
Kansas City	19,222
Omaha	19,058
St. Joseph	7,687
Cudahy	347
Sioux City	2,826
South St. Paul	1,351
Indianapolis	694
New York and Jersey City	23,204
Philadelphia	3,532
Pittsburg	8,400

MEAT AND STOCK EXPORTS

WEEKLY RECEIPTS TO JANUARY 2, 1911.

Exports from—	Live cattle.	Live sheep.	Qrs. of beef.
New York	1,012	661	2,100
Boston	629	454	—
Baltimore	468	—	—
Philadelphia	407	—	—
Portland	99	—	—
Exports to—			
London	1,058	—	2,100
Liverpool	928	661	—
Glasgow	250	454	—
Manchester	379	—	—
Total to all ports.....	2,615	1,115	2,100
Total to all ports last week....	4,978	—	3,125

RECEIPTS AT CENTERS

SATURDAY, DECEMBER 31, 1910.

	Cattle.	Hogs.	Sheep.
Chicago	300	9,000	1,000
Kansas City	1,000	1,500	—
Omaha	—	4,500	—
St. Louis	300	10,037	—
St. Joseph	150	1,500	—
Sioux City	100	1,500	500
St. Paul	100	1,900	50
Fort Worth	400	1,200	—
Milwaukee	—	2,000	—
Peoria	—	500	—
Indianapolis	450	2,000	—
Cincinnati	—	1,635	—
Pittsburg	100	3,500	1,400
Cleveland	20	2,000	400
Buffalo	40	1,600	4,000
New York	3,078	5,726	9,997

MONDAY, JANUARY 2, 1910.

	Cattle.	Hogs.	Sheep.
Chicago	25,000	28,382	25,000
Kansas City	8,000	3,000	7,000
Omaha	900	2,000	2,600
St. Louis	4,000	9,500	2,500
St. Joseph	1,000	3,000	1,000
Sioux City	1,500	2,200	1,000
St. Paul	50	2,100	550
Fort Worth	1,400	1,000	—
Milwaukee	350	2,000	—
Peoria	88	1,231	12
Cincinnati	2,000	7,000	7,000
Pittsburg	2,000	2,000	2,000
Cleveland	2,500	13,000	12,600

TUESDAY, JANUARY 3, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	19,035	14,000
Kansas City	7,000	8,149	7,000
Omaha	1,300	1,300	2,600
St. Louis	3,000	7,500	3,500
St. Joseph	1,000	3,000	500
Sioux City	400	500	—
St. Paul	275	800	50
Milwaukee	—	4,434	—
Indianapolis	1,200	4,000	—
Cincinnati	297	3,016	157
Pittsburg	—	2,300	10
Cleveland	100	2,000	1,000
Buffalo	200	16,000	2,000
New York	1,228	4,798	2,859

WEDNESDAY, JANUARY 4, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	17,000	18,595	20,000
Kansas City	11,000	10,304	7,000
Omaha	5,600	6,500	7,400
St. Louis	4,500	17,606	3,000
St. Joseph	2,000	5,500	3,000
Sioux City	1,700	3,000	500
St. Paul	1,100	3,200	2,200
Fort Worth	4,400	1,800	—
Milwaukee	—	7,151	—
Peoria	—	1,500	—
Indianapolis	422	3,483	294
Cincinnati	—	6,000	1,200
Pittsburg	100	2,500	4,000
Cleveland	—	3,200	4,200
Buffalo	50	3,200	3,000
New York	1,881	6,484	6,567

THURSDAY, JANUARY 5, 1911.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	23,000	20,000
Kansas City	11,000	10,304	7,000
Omaha	6,300	8,500	11,000
St. Louis	3,500	12,724	2,000
St. Joseph	2,500	7,500	500
Sioux City	2,000	3,000	3,500
St. Paul	850	2,200	200
Fort Worth	—	1,500	700
Milwaukee	—	8,955	—
Peoria	—	1,600	—
Indianapolis	—	7,000	—
Cincinnati	500	3,741	185
Pittsburg	—	4,500	—
Buffalo	50	3,200	3,000
New York	1,210	2,038	3,538

FRIDAY, JANUARY 6, 1911.

	Beefers.	Calves.	Sheep.	Hogs.
Jersey City	1,933	1,002	6,955	12,117
New York	3,252	1,526	1,294	12,223
Lehigh Valley	3,486	850	4,879	—
Central Union	3,677	510	10,705	—
Scattering	—	118	32	4,800
Totals	12,348	4,006	23,865	29,140
Totals last week	11,083	4,343	28,142	34,517

WEEKLY EXPORTS.

	Live cattle.	Live sheep.	Qrs. of beef.
Sulsberger & S. Co., Mesaba	277	—	1,000
Sulsberger & S. Co., Cymric	268	—	—
J. Shamberg & Son, Mesaba	275	—	—
J. Shamberg & Son, Cymric	192	661	—
Swift Beef Co., Mesaba	—	—	360
Swift Beef Co., St. Louis	—	—	740
Total exports	1,012	661	2,100
Total exports last week	1,020	—	3,125

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Retail Section

A NEW YEAR'S TALK WITH RETAIL BUTCHERS

Some Good Resolutions Which Should Be Made and Followed

By a Veteran Retailer.

To my brethren among the retail butchers, the hardest workers who draw down the least profits, who are at their blocks year in and year out through stress of weather good and bad:

A word with you this first week in the new year. You are a class of intelligent men, or you could not make a living in this line of business. Therefore you are intelligent enough to take advantage of suggestions if they look good to you.

You all know there are leaks in your business. Knowing it, why not stop them? You would not dream of allowing a leak in your waste pipe or ice house, which, compared with the important leaks in your business are mere trifles. Such leaks are so important that your very bread and butter depend on them.

How about the constant leaks in your credit accounts? You all know that, when a customer owes a bill, not alone do you lose the amount of that bill, but you are apt to lose that customer's trade as well. She uses your money to buy meat somewhere else, doesn't she? That's the first and worst leak of all.

What's the matter, brother? Bashful about asking for your hard-earned money? Did you ever notice how bashful the wholesalers are? Try their methods, and stop that heart-breaking leak.

You get up early mornings, freeze your fingers and toes, work hard, get irregular meals—the pilot-fish of which is indigestion—three-quarters of you are full of rheumatism, which makes you cranky and hurts your business. All for what? That some well-dressed "dead beat" who gives you a bit of taffy may kanoodle you out of a week's bill.

What right have you to do yourself and family such an injustice? What have you got to show for your work and trouble and sickness? Just a great big leak. Stop it! Do it now! Do a bit less business and get your money.

Join a trade association and take an active interest in it at least once a week. That auction pinochle game is not as important as it is for you to find out what it costs you to do business and to figure out a fair living profit over the wholesale cost of your meat, and to charge accordingly, and then tell your customers the truth about prices as you know it.

Every Butcher Should Study Trade Conditions.

And you can do it if you study trade conditions carefully for that purpose. How many of you know how many cattle were received or shipped or slaughtered, or what the mutton and lamb market is outside of New York? You all know what the champion says when he's challenged by the world: "Go, get a

reputation." That's what I say to you. "Go, get a meat education."

Read your trade paper more and the yellow newspapers less and you'll be more apt to know what's going on in the trade and why some butchers make good year in and year out. Mr. Grape Nuts says: "There's a reason." He's right. The National Provisioner is your friend, and when it sees so many of you in the soup its trying to help you swim out.

It's like the two frogs in the can of milk. One swam a bit, then gave up. The other swam till the milk was thick and then climbed out over the curds. And so you can all climb out of your leaky business methods, and if you are trying to make enough money to keep you in comfort when you can't work so hard, go about it the right way. Stop the leaks.

And try and remember that your trade paper is your friend, that stands up for you in public and jumps on you in private. It's the friend that "knocks" and the enemy that throws bouquets. It's the friend that tells you the truth, because he wants to remain your friend, and if you'll read your trade paper you'll find it out. Nuff sed!

L. A.

MUST KNOW COST OF BUSINESS.

Modern methods of doing business demand that the head of the concern know the cost of doing it, not approximately or by guess work, but as correctly as a mathematical demonstration, says Hide and Leather. The only way to find this out is to delve down into the foundation of things and learn the cost of everything used in its working.

It is not enough to know that so much is paid for certain articles in a certain department, but also that the amount is on an economical basis. It is also necessary that the expense of the office needs and requirements be wisely and carefully administered, not parsimoniously, but in a way that will enable business to be pushed along expeditiously and not hindered because of lack of supplies or necessary help to do the work.

Besides, it is important that the employees engaged are the best that can be had for the various departments and their number not more than is necessary. The wages paid should not be in excess of the market value for such services.

To get correct figures for all these details means method and system. Modern office management requires the installation of the filing cabinet and card system where immediate reference to some particular letter and the answer thereto furnish the required data for keeping in close touch with things. It means to be able to find the answer given to the request for business by the solicitor, and if unsuccessful, contains the memoranda as to when to follow up the first solicitation.

System and a knowledge of the actual cost of labor and material, etc., enables the shoe-manufacturer to figure out what per cent. of margin he must add to allow for shoe jobbers' profits besides adding a fair rate for his business investment in capital, factory expense, insurance, etc.

Then, again, manufacturers and merchants must make every possible effort and be pretty nearly able to tell what it costs competitors in their line of trade to do business. This means study of the hardest kind and takes time, but the time expended is well worth the effort in the value returned.

Guess-work should be avoided. It is another name for ignorance. Prosperous management demands correct knowledge of cost and expense in every department. It is the getting down to the bottom of things that may appear trifling, which is the foundation of successful merchandising. Analyze, systematize, work out and get familiar with the working end of things. This is where the foundation is laid for the right kind of building.

System, with a force of able assistants, will materially reduce the expenditure of energy and nerve force, which falls upon the head of business establishments.

Trading years ago was conducted by many men as if it were an experiment, and today there are still some relics of the past who continue in the same course. The leading commercial men of today, however, look upon trading as a science and to win out it must be carried on in a scientific manner. A complete knowledge of the principles which govern the business game, coupled with exact information of the working conditions and expenses invariably win the prizes which are worth having.

LOCAL AND PERSONAL.

Risser & Draude, Philadelphia, Pa., have incorporated to deal in meats, etc.

Eckerson & Sampson have purchased the business of the Sheridan Meat Company at Sheridan, Wyo.

Ed Nation has purchased the grocery and meat business of G. W. Duncan at Essex, Ia.

Ed. F. Holderness has sold out his meat market at Creston, Ia., to Crow & Hughes.

Siefert Bros. have sold their meat business at Sturgis, Mich., to B. A. Crow, of Cope-mish.

S. E. Weston has opened a meat market at Midland, Wash.

H. Kearney has purchased the meat business of G. H. Fitzgerald at Omak, Wash.

Frani Flaming has purchased the interest of his partner, A. White, in the Bay City Market at Blaine, Wash.

Clements & Williams have sold out their branch market at Vancouver, B. C., to Ed. Holland.

Swanson Bros. have purchased the business of the Geoff-Cook Meat Company at Waverly, Wash.

Gray & Roseman have purchased the retail department of the Helena Butchering Company at Helena, Mont.

Wm. Karanson has sold his interest in the meat firm of Karanson & Barbar at Everett, Wash.

S. E. Warburton has disposed of his meat

"Here's What You Have Done Today!"

The storekeeper who can say this to his clerks at the end of the day has solved his biggest business problem. He is getting his clerks to shoulder their share of responsibility for the success of his business

HE can say this to his clerks and get a great deal of valuable information besides about his business with a National Cash Register. Our new National Cash Register has adding wheels for each clerk showing how much business he does in the day. From these wheels and from the printed record furnished by the register the storekeeper can quickly tell each clerk at night how much business he has done in the day. He can enter the record in a book for prizes or promotion. He can give a prize for the largest amount of goods sold, and another prize for the largest number of customers waited on. One is as important as the other.



Talking
Over
Today's Business
Helps Tomorrow's
Records.

The National Cash Register way is the modern way of building business

Bright Clerks Welcome This System

CLERKS want to get ahead —to earn more money.

If each one sees that you have a way of comparing his record with other clerks, and of relieving him of the responsibility for other people's mistakes, you get his best work.

He soon develops real salesmanship in selling goods that the customer cannot see to ask for.

He soon sees that politeness and attention to every customer, big or small, rich or poor helps his record and makes him more valuable. With this register each clerk stands on his own record.

Meanwhile your trade grows—all of your customers get better service—your profits increase.

Business Building Without Expense

If you have four clerks and were able to increase each clerk's sales only \$1 a day for the whole year, that would mean increased business of over \$1,200 a year. Isn't a plan that will do that worth investigating?

The National Cash Register is the only business system that gives this result in a practical way.

More than 920,000 Nationals have been sold—We could not sell this great number unless they saved money and increased trade.

What You Get With This National

Separate adding wheels for each clerk up to nine clerks—each clerk has practically his own cash register.

Total of all money taken in.
Total of all "Charge" sales.

Total of all money "Paid on Account" by customers.

Total amount of money paid out.

A printed record of each sale on a roll of paper inside the register.

A printed check with each record—or the register can be built to print on a sales slip.

Separate cash drawer for each clerk, up to nine clerks.

With single cash drawer the register can be used with cashier.

Can be operated by electricity.

Built to stand on floor or counter.

Does anything that any other register can do.

Prices run from \$290 to \$765 according to size.



The National Cash Register Co., Dayton Ohio. N. Y. N. P.
Send me information about National Cash Registers. This does not commit me to buy.

Name..... No. of Clerks.....

Address..... Business.....

Ask us to send full information about this National Cash Register built to suit your business. Investigate today. You cannot begin to protect your profits any too soon.

The National Cash Register Company, Dayton, Ohio

and grocery business at Salt Lake City, Utah, to E. D. Lancaster.

O. A. Ruffner is reported about to open a meat market at Sutherlin, Ore.

The Key City Packing Company has been incorporated at Port Townsend, Wash., with a capital stock of \$25,000.

Ben Richert has engaged in the meat business at Wolsley, S. D.

J. Headrich has sold out his interest in the butcher shop at Alexandria, Neb., to D. H. Bricker.

Steinwurt Bros., of Spalding, Neb., have bought the meat market of Frank Stara, in Ord, Neb.

Theo. Hansen, of Bennington, has engaged in the meat business at Tilden, Neb.

Baugh & Hads have but recently opened a meat market at Elgin, Neb.

Wm. Weingarter has reopened his South Side Market at Aurora, Neb.

Gillett Bros. have purchased the Kelser butcher shop at Fremont, Neb.

Meyers & Wagoner have purchased the butcher shop at Daykin, Neb.

H. Trout has closed out his meat business at Superior, Neb.

Long & Anderson are about to open a meat shop at Anthony, Kan.

Graves & Cooper have established themselves in the meat business at Neosho Falls, Kan.

Will Johns has opened a new meat market at Lawrence, Kan.

W. M. Tinsley has moved his meat market into new quarters at Olathe, Okla.

Fred Kirby has opened a meat market in the Gibson building at Americus, Ga.

The meat markets of Reader & Jones and of Tom Hill at Laredo, Kan., have been damaged by fire.

The meat market of Louis Brube at Auburndale, Wis., has been destroyed by fire.

Edward W. Greenawalt has enlarged and improved his meat market at Columbia, Pa.

Fire destroyed the meat market of T. J. Glass & Sons at Wichita Falls, Tex.

E. S. Williams has purchased the meat market of Mrs. E. Weber at Aberdeen, S. D.

Fire destroyed the East End Meat Market at Tacoma, Wash.

The Jamieson Meat Market at North Bay, Canada, has been destroyed by fire.

J. T. Arnold has purchased the Kilgore Meat Market at Bradford, Pa.

The O. K. Grocery Company, Huntington, Ind., has been incorporated with a capital stock of \$1,200 to deal in meats and groceries by H. Kramer and others.

Fletcher & Maddux have engaged in the meat business at Wichita, Kan.

B. F. Wistler has opened a new meat market at Galesburg, Ill.

Cavanaugh & Williams have opened a meat market at Winnemucca, Nev.

A. W. Parsons will engage in the provision and grocery business at Newburyport, Mass.

F. Batman will engage in the meat business at Trevortown, Pa.

The meat market of Mrs. A. Anderson at Ludlow, Pa., has been damaged by fire.

Fire has destroyed the meat market of Smoot & Summers at Justin, Ill.

The meat market of J. M. Henkle at Buena Vista, Va., has been damaged by fire.

M. & E. Frantz have purchased the Broadway meat market at Martin's Ferry, W. Va.

CHICAGO MASTER BUTCHERS ELECT.

The South Side Master Butchers' Association of Chicago last week chose the following officers for 1911: President, Fred G. Herold; first vice-president, John C. Buddig; second vice-president, William Lehmann; third vice-president, Walter Partsch; fourth vice-president, C. C. Rummell; recording and corresponding secretary, John A. Kotal; financial secretary, William H. Payne; inside guard, J. C. Schaefer; outside guard, C. W. Theile; master-at-arms, Phillip Keller; trustees, Peter Biron, chairman; Claude S. June, John J. Carroll, John J. Connell, Gustav Walliser.

George Stahl's market at No. 2304 Amsterdam avenue was slightly damaged by fire last week.

A Richard Webber four-horse wagon was run into and smashed by an auto this week on Central Park West.

Swift & Company's sales of fresh beef in New York City for the week ending December 31 averaged 8.05 cents per pound.

Charles Dold, vice-president of the Jacob Dold Company, Buffalo, was in New York last week looking over his company's houses here.

The East Side Master Butchers' Association ball comes off at Palm Garden next Thursday evening, January 12. It will be the usual brilliant event.

Herman Brand this week formally incorporated his big and old-established hide, skin and fat business under the name of Herman Brand, Inc., with a capital stock of \$140,000.

Sol. Bachenheimer, small stock salesman at Morris & Company's West Harlem branch, seems to have the popular feeling of the trade, as he continues doing a very large and satisfactory business.

P. H. Lindstrom, manager of the National Hotel Supply Co., on West 14th street, was succeeded in that position this week by G. Gotthelf, late of the Gansevoort Beef Co. Mr. Lindstrom has returned to Chicago to resume his old connections there.

The Sirloin Club is the name of the social organization composed of the employees of Richard Webber's Mount Vernon branch market. The club has arranged for a dance on Wednesday evening, January 11, at Prospect Assembly Hall, Mount Vernon.

The fourth annual ball of the employees of the Washington Beef Co., who are well known in New York, will be held at the Amsterdam Opera House on Sunday evening, January 15. These boys are so well known that every one who wants a good time will be sure to go.

Joseph Barriano, of Third avenue and 76th street, Brooklyn, and Julius Johns, both butchers, were found dead in bed in the latter's room at No. 7022 Fifteenth avenue, Brooklyn, Sunday morning. Gas was pouring from a pipe which had become disconnected from a gas heater.

The Department of Health of the City of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending December 31, 1910: Meat, Manhattan, 2,156 lbs.; Brooklyn, 3,518 lbs.; total, 5,674 lbs. Fish: Manhattan, 1,347 lbs.; The Bronx, 55 lbs.; total, 1,402 lbs. Poultry and game: Manhattan, 2,718 lbs.; Brooklyn, 70 lbs.; total, 2,788 lbs.

New York Section

Considerable publicity has been given to a report that A. Andre had sold his chain of fourteen markets in Manhattan to big financial interests, which contemplated a chain of stores similar to those in drug and cigar lines. Mr. Andre declined to be quoted on the matter, but the trade received notices during the week to the effect that Mr. Andre had taken into partnership Mr. Alex. M. de Leeuw, under the firm name of A. Andre & Co. The Andre markets have been operated as the Washington Market Company.

It was reported this week on the West Side that the city was again contemplating the moving of West Washington Market from its present location to a point north of 40th street, to make room for more docks. The Chelsea improvement, which wiped out a part of Gansevoort Market and replaced it with the great ocean steamship docks of the Cunard and other lines, has been a profitable investment for the city, which may account for the reported plan to wipe out the extensive West Washington market district also.

Officers and trustees for 1911 for the Wallabout Market Benevolent Association, Brooklyn, elected last Monday evening at a meeting of the organization at Fidelity Hall, are the following: Harry Laffrenier, president; August Fuerbacher, vice-president; Joseph A. Cantwell, recording secretary; Charles Gregorich, financial secretary; P. Feinniller, treasurer; Henry Elsner, sergeant-at-arms; William Bates, outer guard; Philip Weyman, organist; Dr. Edward A. Dawson, physician; Louis Meister, John A. Schultise and Frank Mackay, trustees.

Friends of Louis Frank, the old-time Eighth Avenue butcher, were interested this week in reading in the newspapers of a novel birthday party given by his daughter, Martha, to sixty of her young friends on the occasion of her sixteenth birthday. The plan was devised and carried out by her brother, Robert Frank. The ground floor was sodded and laid out as a farm, with a well near the barn yielding cider instead of water. Young ducks swam in a real pond of water, around which were chickens, guinea hens, sheep and lambs, a calf and pigs. The walls and ceilings were covered with corn husks and hung with hams, bacon and dried pumpkins. From the centre of the room hung a star made of smoked tongues. The favors and souvenirs were vegetables made of papier mache, but the ices and confectionery were served in real vegetables scooped out. Old-fashioned dancing was a feature, with three country fiddlers brought down from the Catskills to furnish the music. One of the sensational events was the milking of a cow loaned by Sol. London, of the United Dressed Beef Company, and which yielded only buttermilk.

A MARKET FOR MILLIONAIRES.

There are many handsomely fitted up markets in New York, handsomer, perhaps, than any city in the United States. But one of the finest is that of Geo. H. Shaffer, the well-known Bridgeport Market, at No. 673 Madison avenue, corner 61st street. Five enormous plate glass windows on 61st street and two on the avenue give an imposing appearance before one enters the store. The interior shows the handiwork of that past

master at equipping markets, James McLean. A ceiling 22 feet in height, of white steel, shows to advantage the white tiled walls and marble fixtures, which are arranged in an unusually artistic manner. The ice houses, freezers, poultry, corned beef, butter and fish boxes are so cleverly arranged that no unusual amount of room is used, and they are all together, but the interiors are so arranged that the different compartments are readily accessible, but distinctly apart from each other. The market being 85 feet deep, gives room in the rear for a flight of winding stairs leading to the offices, which are as handsomely fitted up as any banker's offices in mahogany, as are also the telephone booths. The highly polished dark wood presents a splendid contrast to the white ceiling and marble tiling and fixtures. And to top it all is a stock of the finest kinds of meats, as many as 300 hind saddles of "hog" lamb hanging at one time, the finest poultry and game of all kinds, hot house fruit, all kinds of fish, Virginia hams—in fact, every kind of table luxuries from pate de foie gras to Spanish melons. The delivery service requires eight horses and wagons and two automobiles. The financial department is attended to by Mrs. Shaffer, who is considered by competent judges to be one of the brightest business women in New York. No detail for the good of the business escapes her watchful eye. While the books are attended to by two bookkeepers, she still finds time to see that they are properly looked after. This store is well worth visiting.

NEW YORK TRADE RECORD BUTCHER, FISH AND OYSTER FIXTURES. MANHATTAN MORTGAGES.

(R) means Renewal Mortgage.
 Aranowitz, Leizer, 514 E. 12th st.; Fred Lesser, \$50.
 Barban, Wm., 414 E. st.; Fred Lesser, (R) \$50.
 Durnberger, Geo. W., 539 Brook ave.; Fred Lesser, (R) \$300.
 Frank, Nath., 1713 3d ave.; Jos. Levy & Co. \$125.
 Fass, Louis, 836 Jennings st.; Jos. Levy & Co. \$145.
 Feigen, Louis, 371 E. 10th st.; Fred Lesser, (R) \$62.
 Gerard, Pauline, 3321 3d ave.; Fred Lesser, (R) \$400.
 Grabier, Fred'k, 3059 Woodlawn Road; Katzenstein & Isaacs. \$130.
 Goldberg, Harry; F. Lesser, (R) \$40.
 Lowenthal, Jac., 433 W. 53d st.; Jos. Levy & Co. \$135.
 Legge, Sam., 239 9th ave.; United Dressed Beef Co. \$325.
 Neos, Gus., 410 3d ave.; Louis Fillis. \$150.
 Oster, Sam. & Sol., 311 E. 8th st.; J. Levy & Co. \$90.
 Ponzer, J., 130 Ave. C; Fred Lesser. \$47.
 Simonelli, Andw., 351 Bleeker st.; Alex. Lesser. \$450.
 Schneiderman, Isidor, 231 E. 99th st.; F. Lesser, (R) \$68.

Silverman, J., 3853 3d ave.; Fred Lesser. \$140.
 Slunke & Burstine, 11½ Bayard st.; Jos. Levy Co. \$75.
 Teichberg, Moses, 376 E. 4th st.; Fred Lesser, (R) \$100.
 Thacker, Pincus, 36 W. 116th st.; Fred Lesser, (R) \$163.
 Wagner, Jno. A., 461 Brook ave.; Gottlob Brenzner, (R) \$300.

MANHATTAN BILLS OF SALE.

Cavallaro, Gaetano, 318 E. 11th st.; Salvatore Giannolo. \$100.
 BROOKLYN MORTGAGES.
 Blondo, Jos., 1079 Flushing ave.; Jos. Rosenberg. \$60.
 Rosebaum, Sam., 96 Broadway; Van Iderstine Co. \$50.
 Terner, Jno., 104 North 7th; Antoni Terner. \$300.
 Zarcone, Matteo, 607 Flushing ave.; Gustave Selner. \$50.

BROOKLYN BILLS OF SALE.

Levy, David, & Jacob Kaufmann, 165 Ft. Greene Pl.; Nathan Zimmermann. \$1,250.

GROCERS, DELICATESSEN, HOTEL AND RESTAURANT FIXTURES.

MANHATTAN MORTGAGES.

Abramowitz, A., 1491 Brook ave.; Max Tunick. \$200.
 Goldberg, Nath., 139 E. 110th st.; Harry Ruckitwitch. \$100.
 Horowitz, Sarah & Phil Exelbert, 178 Chrystie st.; Morris Gross. \$400.
 Linder, David L., 3902 Broadway; Cela Botengall. \$1,700.
 Max, Benj., 585 E. 138th st.; J. Glasso and Max Bloch. \$1,500.
 Ozaroff, A., 210-14 Bivington st.; Isidor Sachs. \$400.
 Otten, Theo., 629 Eagle ave.; Peter Otten. \$674.
 Quinn, W. Johnson, Hotel Empire, Broadway and 63d st. and Columbus ave.; Dime Savings Bank of Brooklyn, (R) \$19,769.
 Stern, Louis, 77 E. 4th st.; Manhattan R. E. & I. Co. \$100.
 Boyd, Dennis E., 165 E. 34th st.; Albt. Muller. \$250.
 Fragan & Fischer, 188-190 2d ave.; Westin & Steinhart. \$650.
 Klein, Bertha, 116 W. 116th st.; Westin & Steinhart. \$710.
 Knox, Jno. & Fred'k Bennett, 172 5th ave.; H. C. Lytton. (R) \$5,000.
 Lesinger, Isaac, 55 2d ave.; Henry Klinger. \$500.
 Moretzky, Etta and Sam Los, 1635 Washington ave.; Isidor Weinner. \$300.
 Proller, Sam., 193 Grand st.; Westin & Steinhart. \$275.
 Schnuer, Wm., 206 Delancey st.; Hayman Kass. \$115.

Weiss, F. & D. Fodor, 108 2d ave.; Westin & Steinhart. \$300.

MANHATTAN BILLS OF SALE.

Aronowitz, Jac & Louis Marcus, 58 E. 10th st.; Isaac Berkowitz. \$1,000.
 Aronson, Morris & Ellen, 104 E. 121st st.; Annie Fritz. \$625.
 Archambault, Frank A., 102d st. and Broadway; Frank A. Archambault. \$1.
 Botengoff, Cela, 3902 Broadway; D. L. Linder. \$1,300.
 Gordon, Herm., 317 Bowery; Staub. \$1.
 Greenberg, Louis & Annie, 1233-35 1st ave.; Wm. Edelson. \$600.
 Ruscher, Wm., 143d st. and 8th ave.; Emil Friedlander. \$1,500.
 Tunick, Mary, 1491 Brook ave.; Aaron Abramowitz and Sam Lubetsky. \$640.
 Weiss, Sam'l, 40 E. 9th st.; Sam Fuchs. \$400.

BROOKLYN MORTGAGES.

Hartman, Benny, 679 Sutter ave.; Sam'l Slotkin. \$50.
 Ludwig, Hugo B., 160 Manhattan ave.; Leopoldina Kuleriem and ano. \$250.
 Reinholtz, Rachel, 326 Knickerbocker ave.; Adolf Holtz. \$225.
 Angel, Harry, 225 Havemeyer; Alex. Caras. Angel & Belitzas, 225 Havemeyer; E. R. Bechler. \$70.
 Shilakos, Dan., 705½ Fulton; E. R. Biebler. \$128.

BROOKLYN BILLS OF SALE.

Benson, Nell, 646 Myrtle ave.; Jno. Laureiro. \$800.
 Capson, Meyer, 210 Meserole; Harry Agulach. \$350.
 Ellner, Ozer, 319 Glenmore ave.; Morris Messinger. \$150.
 Hinchcliffe, Geo. W., 542 Nostrand ave.; Chikatos & Szandells. \$700.
 Laureiro, Juan, 646 Myrtle ave.; Chas. & Paul Petersen. \$150.
 Scharf, Max J., 18th ave. and 87th st.; Eva Scharf. \$300.
 Slotkin, Samuel, 679 Sutter ave.; Benny Hartman. \$150.
 Wahrsinger, Abraham, 163 Throop ave.; Sam'l Basquin. \$1,100.

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 WALTER WESTERVELT, Cashier

We call particular attention to the

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which are unsurpassed for security in the metropolis of Greater New York
 Exchange on England, Ireland and Germany.

DO YOU GRIND YOUR BONE? If Not, Why Not?

Do you realize how much money you are losing every year by selling your bone and tankage unground? Look at the fertilizer market quotations in the market pages of *The National Provisioner* and you will get some idea. Then write us a letter and we will show you a whole lot more facts and figures that will surprise you.

ALL THE BIG PACKERS USE OUR MACHINERY—IT LASTS

We make a full line of Fertilizer Machinery. Complete Plants a specialty

Stedman Foundry & Machine Works, Aurora, Ind.

NEW YORK MARKET PRICES

LIVE CATTLE.

Good to choice native steers.....	\$5.90@6.75
Poor to fair native steers.....	4.85@5.85
Oxen and stags.....	3.25@6.10
Bulls and dry cows.....	4.00@5.00
Good to choice native steers one year ago.....	5.85@7.00

LIVE CALVES.

Live veal calves, common to prime, per 100 lbs.....	8.50@10.75
Live veal calves, barnyards, per 100 lbs.....	4.00
Live calves, Western, per 100 lbs.....	@ 6.60

LIVE SHEEP AND LAMBS.

Live lambs, fair to prime.....	5.00@ 7.00
Live lambs, yearlings.....	@ 5.00
Live lambs, culs, per 100 lbs.....	@ 4.50
Live sheep, prime, per 100 lbs.....	@ 4.00
Live sheep, common to good.....	2.50@ 3.00
Live sheep, culs, per 100 lbs.....	@ 2.00

LIVE HOGS.

Hogs, heavy.....	@ 8.75
Hogs, medium.....	@ 8.60
Hogs, 140 lbs.....	@ 8.65
Pigs.....	@ 9
Rough.....	7½@ 8

DRESSED BEEF.

CITY DRESSED.

Choice native heavy.....	10 @10%
Choice native light.....	10 @10%
Common to fair native.....	8½@ 9½

WESTERN DRESSED BEEF.

Choice native heavy.....	9½@10%
Choice native light.....	9½@10
Native, common to fair.....	9 @ 9½
Choice Western, heavy.....	@ 9
Choice Western, light.....	@ 9
Common to fair Texas.....	8½@ 8½
Good to choice heifers.....	@ 9
Common to fair heifers.....	@ 8½
Choice cows.....	@ 8
Common to fair cows.....	7½@ 7½
Common to fair oxen and stags.....	—@—
Fleshy Bologna bulls.....	7½@ 7½

BEEF CUTS.

Western.....	City.
No. 1 ribs.....	12 @13 12½@13½
No. 2 ribs.....	11 @11½ 11½@12
No. 3 ribs.....	9½@10½ 9½@10½
No. 1 loins.....	12 @13 12½@13½
No. 2 loins.....	11 @12 11 @12
No. 3 loins.....	9½@10½ 9½@10½
No. 1 rounds.....	9 @ 9½ @ 9
No. 2 rounds.....	8½@ 9 @ 8½
No. 3 rounds.....	8 @ 8 @ 8
No. 1 chuck.....	@ 9 @ 9½
No. 2 chuck.....	8½@ 8 @ 9
No. 3 chuck.....	8 @ 8 @ 8½

DRESSED CALVES.

Veal, city dressed, prime, per lb.....	16½@17
Veal, good to choice, per lb.....	15½@16
Western calves, choice.....	@ 14
Western calves, fair to good.....	@ 13
Western calves, common.....	@ 11

DRESSED HOGS.

Hogs, heavy.....	@ 11½
Hogs, 180 lbs.....	@ 11½
Hogs, 160 lbs.....	@ 11½
Hogs, 140 lbs.....	@ 11½
Pigs.....	11½@ 12

DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	11½@12
Spring lambs, good.....	@ 11
Sheep, choice.....	@ 8
Sheep, medium to good.....	@ 7½
Sheep, culs.....	@ 6

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@14½
Smoked hams, 12 to 14 lbs.....	@14
Smoked hams, 14 to 16 lbs. avg.....	@13½
Smoked picnics, light.....	@ 12
Smoked picnics, heavy.....	@11½
Smoked shoulders.....	@ 14
Smoked bacon, boneless.....	@ 18
Smoked bacon (rib in).....	@ 17

THE NATIONAL PROVISIONER.

DRIED BEEF SETS.

Dried beef sets.....	@17
Smoked beef tongue, per lb.....	@15
Pickled bellies, heavy.....	@14

FRESH PORK CUTS.

Fresh pork loins, city.....	@15
Fresh pork loins, Western.....	@14½
Shoulders, city.....	@13
Shoulders, Western.....	@12
Butts, regular.....	@12½
Butts, boneless.....	@13½
Fresh hams, city.....	@15½
Fresh hams, Western.....	@14

BONES, HOOFs AND HORNS.

Round shin bones, avg. 50@65 lbs, cut.....	@ 80.00
Flat shin bones, avg. 40@50 lbs, cut, per 100 bones, per 2,000 lbs.....	@ 60.00
Hoofs, black, per ton.....	@ 20.00
Thigh bones, avg. 90@95 lbs, cut, per 100 bones, per 2,000 lbs.....	@ 95.00
Horns, 7½ oz. and over, steers, first quality, per ton.....	@200.00

BUTCHERS' SUNDRIES.

Fresh steer tongues.....	80 @90c. a piece
Fresh cow tongues.....	50 @60c. a piece
Calves' heads, scalded.....	30 @40c. a piece
Sweetbreads, veal.....	25 @75c. a pair
Sweetbreads, beef.....	18 @25c. a pound
Calves' livers.....	23 @50c. a piece
Beef kidneys.....	7 @12c. a piece
Mutton kidneys.....	1½@ 3c. a piece
Livers, beef.....	7 @ 8c. a pound
Oxtails.....	6 @ 7c. a piece
Hearts, beef.....	@15c. a piece
Rolls, beef.....	10 @12c. a pound
Tenderloin beef, Western.....	15 @25c. a pound
Lamb's fries.....	6 @10c. a pair
Extra lean pork trimmings.....	@11½c. a pound
Blade meat.....	@10½c. a pound

BUTCHERS' FAT.

Ordinary shop fat.....	@ 4
Suet, fresh and heavy.....	@ 7
Shop bones, per cwt.....	20 @25

SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@90
Sheep, imp., medium, per bundle.....	@70
Sheep, imp., per bundle.....	@44
Sheep, imp., Russian Rings.....	@—
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.....	@25
Hog, American, wide, free of salt, tcs or bbls., per lb., f. o. b. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, in kegs, 1 cent over bbls. or tea.....	@—
Hog, rounds, per set, f. o. b. Chicago.....	@16½
Export rounds, per set, f. o. b. New York.....	@22
Beef, rounds, per lb.....	@ 4½
Beef, bungs, piece, f. o. b. New York.....	@12
Beef, bungs, per lb.....	@ 11
Beef middles, per set, f. o. b. New York.....	@70
Beef middles, per set, f. o. b. Chicago.....	@68
Beef, middles, per lb.....	@13
Beef weasands, per 1,000, No. 1s.....	@ 8
Beef weasands, per 1,000, No. 2s.....	@ 6

SALTPETRÉ.

Crude.....	4½@ 4½
Refined—Granulated.....	4½@ 5
Crystals.....	5½@ 6½
Powdered.....	5½@ 5½

GREEN CALFSKINS.

No. 1 skins.....	@ .20
No. 2 skins.....	@ .18
No. 3 or branded.....	@ .10
No. 1 B. M. skins.....	@ .18
No. 2 B. M. skins.....	@ .16
No. 1, 12½-14	@2.20
No. 2, 12½-14	@1.85

No. 1 B. M., 12½-14	@ 1.80
No. 2 B. M., 12½-14	@ 1.70
No. 1 kips, 14-18	@ 2.40
No. 2 kips, 14-18	@ 2.15
No. 1 B. M. kips	@ 1.90
No. 2 B. M. kips	@ 1.90
No. 1, heavy kips, 18 and over	@ 3.00
No. 2, heavy kips, 18 and over	@ 2.75
Branded kips	@ 1.40
Branded skins	@ .18
Heavy branded kips	@ 1.75
Ticky skins	@ .18
Ticky kips	@ 1.40
Heavy tacky kips	@ 1.75
No. 3 skins	@ 1.10

DRESSED POULTRY.

Turkeys, dry packed, barrels—	
Virginia fancy	@24
Western dry-pk'd., selected young toms, lb.	@23
Western dry-pk'd., selected hens and toms.	@23
Western, fair to good	@20
Western, common	@16
Fowls, dry packed—	
Western, boxes, 45-55 lbs. to doz.....	@14½
Western, dry-pk'd., bbls., avg. best.....	@13½
Other Western, scalded, average.....	@13
Other Poultry, dry packed—	
Old Cocks, per lb.....	@ 11
Spring Ducks, Western, well grown.....	@ 17
Squabs, prime, white, 10 lbs. to doz., per doz.	@ 2.25
Squabs, dark, per doz.....	1.75@ 2.00

BUTTER.

Creamery, Specials	@ 30
Creamery, Extras	28½@ 29
Process, Specials	24 @24½
Process, Extras	@23½

EGGS.

Fresh gathered, selected extras	38 @ 40
Fresh gathered, extra firsts	36 @ 37
Fresh gathered, firsts	34 @ 35
Fresh gathered, seconds	30 @ 33
Refrigerator, special marks, fancy	25 @ 25½
Refrigerator,	

